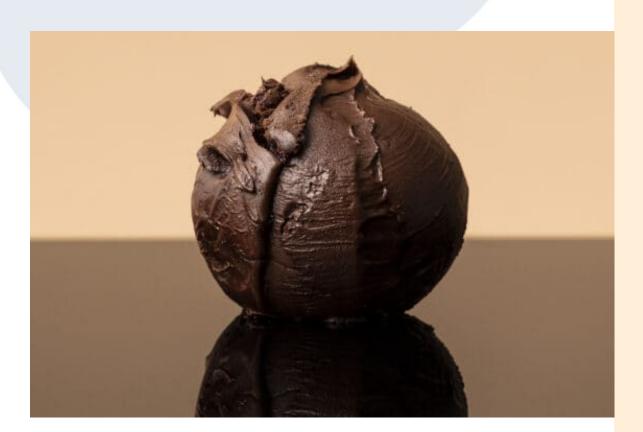


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# **ORANGE TRUFFLE**

## **OVERVIEW**

A delicious dark truffle with orange flavour.

Bakels Truffles are versatile products which can be used in a variety of applications. The creamy Truffles are available in eight flavours and colours, with a delicious rich taste.

#### **BENEFITS INCLUDE:**

- Silky smooth texture
- · Versatile Ready to use as a topping, filling and decoration in all kinds of confectionery and pastries
- Bakels Truffles are also an excellent choice for praline production
- Produced from segregated palm oil
- Does not contain hydrogenated fat
- Soya free

Download brochure here.

Also available these tasty varities: Light, Dark, Dark - Soft, Dark Vegan PF, White, White - Soft, Caramel, Ruby.

### USAGE

For piping or spreading: Optimal temperature +20 to +25°C. For coating: Optimal temperature +30 to +35°C. The temperature should not exceed +40°C.



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## **INGREDIENTS**

Sugar, Vegetable oil (palm, shea), Fat reduced cocoa powder 14%, Skimmed Milk Powder, Natural orange flavouring, Emulsifier (E322 Sunflower Lecithin), Vanillin



Decoration, Flavouring