



RUBY TRUFFLE

A silky smooth ready to use truffle that gives a unique sensory experience to a variety of applications.

Ruby is the fourth type of chocolate after dark, milk and white. It is made from Ruby cocoa beans that are selected for its attributes that naturally emphasise the delicious berry flavour and the pink colour tone. Meaning no additives needed to boost the already unique ingredient. Ruby's slightly sour taste with sweet fruity notes enriches your pastries with a luxurious feel – the natural way.

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 varieties: [Light](#), [Dark – Soft](#), [Dark Vegan PF](#), [White](#), [White – Soft](#), [Orange](#), [Caramel](#).

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.

INGREDIENTS

Sugar, Vegetable oil (palm, shea), Skimmed Milk Powder, Ruby cocoa mass (3%), Cream Powder (Milk), Acidity Regulator (E330), Emulsifier (E322 Sunflower Lecithin), Natural Flavouring

PACKAGING

Code

537910

Size

6kg

Type

Pail/bucket

Palletisation**STORAGE**

Cool and dry up to 15 °C, max 65% humidity

**SHELF LIFE**

365 days

**TYPE**

Cream

**ALLERGENS**

Milk

**CATEGORY**

Ganache, Truffles & Spreads

**FINISHED PRODUCT**

Choux, Profiterole, Snack cake