



## WHITE TRUFFLE – SOFT

A soft truffle with a taste of vanilla and milk.

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

## INGREDIENTS

Sugar, Vegetable oil (palm, shea), Cream Powder (Milk), Emulsifier (E322 Sunflower Lecithin), Vanillin, Flavouring

## PACKAGING

**Code**

537511

**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 &amp; Spreads

**FINISHED PRODUCT**

Brownie, Cake, Choux, Confectionery,  
Cupcake, Dessert, Doughnut, Muffin,  
Snack cake, Sweet good