



WHITE TRUFFLE

OVERVIEW

A 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 – Soft](#), [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 fat (palm,shea), Skimmed Milk Powder, Cream Powder (Milk), Emulsifier (E322 Sunflower Lecithin),
Vanillin, Natural Flavouring

PACKAGING

Code
536611

Size
6kg

Type
Pail

Palletisation



STORAGE

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



SHELF LIFE

365 days



TYPE

Cream



ALLERGENS

Milk



CATEGORY

Truffles



INGREDIENT FEATURES

Halal, Kosher, RSPO



FINISHED PRODUCT

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



FUNCTION

Decoration, Flavouring