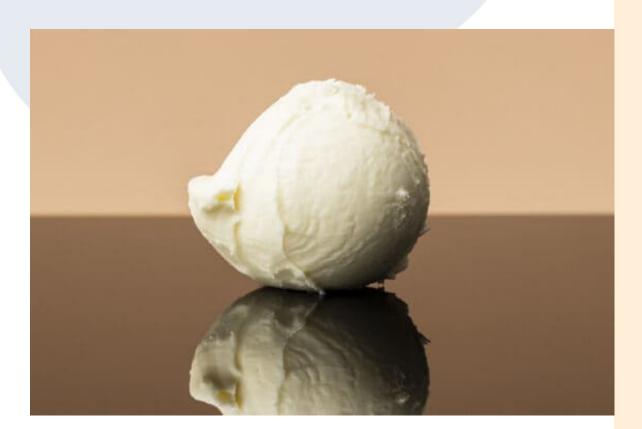


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# WHITE TRUFFLE

## **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 varities: 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.



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### **INGREDIENTS**

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

Туре

TYPE

Cream

Pail

## PACKAGING



Size 6kg



**STORAGE** 

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



CATEGORY

Truffles





**INGREDIENT FEATURES** 

Halal, Kosher, RSPO



Palletisation

Milk



## **FINISHED PRODUCT**

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



**FUNCTION** 

Decoration, Flavouring