



BAKERY INGREDIENTS SINCE 1904

Bakels products

TRUFFLES OF THE HIGHEST QUALITY



For a perfect result

USE BAKELS TRUFFLES

Bakels Truffles are a versatile product which can be used in a variety of applications. They are available in several full-bodied flavours with a soft and smooth texture. The truffles can be used as a topping, filling and decoration in all kinds of confectionery and pastries. Bakels Truffles are also an excellent choice for the production of pralines.

**SILKY AND
SMOOTH TRUFFLES
READY TO USE**





The great benefits of Bakel's Truffles

- Has a high product quality.
- Ready to use.
- Can be used in a wide variety of applications in several different ways.
- Soft, smooth and creamy texture.
- Rich and luxury flavours.
- Made in Sweden with high quality and hygienic standards.
- Made from segregated certified palm oil by RSPO or completely free from palm (Dark Truffle Vegan PF).
- Free from hydrogenated fat.
- Free from soy.

Did you know?

Bakel's Truffles can be used directly from the pail, or heated, to suit different type of applications.

The products are perfect as fillings between the layers of a cake and as a ganache for cakes, cupcakes, pastries, desserts and more.

In addition to our regular offer, you can choose Dark Truffle and White Truffle made with natural flavours. Request a sample or get more information from your sales contact.



Dark Truffle



Light Truffle



White Truffle



Ruby Truffle

Pick your favourite
DELICIOUS TRUFFLES - RICH IN TASTE



Orange Truffle



Hazelnut Truffle



Caramel Truffle



Croquant Truffle

PRODUCT RANGE

DARK TRUFFLE

A dark truffle with a taste of rich dark chocolate.

Art nr: **5369XX***

DARK TRUFFLE SOFT

A softer dark truffle with a taste of rich dark chocolate.

Art nr: **5370XX***

DARK TRUFFLE VEGAN PF

A vegan, palmfree truffle with a taste of rich dark chocolate.

Art nr: **5381XX***

NEW!

PALM OIL
FREE & VEGAN

LIGHT TRUFFLE

A light brown truffle with a taste of milk chocolate.

Art nr: **5378XX***

NEW!

WHITE TRUFFLE

A white truffle with a taste of vanilla and milk.

Art nr: **5366XX***

WHITE TRUFFLE SOFT

A softer white truffle with a taste of vanilla and milk.

Art nr: **5375XX***

RUBY TRUFFLE

An unique truffle with a berry and fresh taste with a nice pink colour. All natural from the ruby cacao bean.

Art nr: **5379XX***

NEW!

ORANGE TRUFFLE

A dark truffle with a taste of rich dark chocolate and a hint of fresh orange.

Art nr: **5371XX***

CROQUANT TRUFFLE

A brown truffle with crunchy bits of hazelnut croquant.

Art nr: **5372XX***

HAZELNUT TRUFFLE

A brown truffle with a delicate taste of hazelnut.

Art nr: **5373XX***

CARAMEL TRUFFLE

A light brown truffle with a delicate taste of caramel.

Art nr: **5377XX***

*XX = Article number depending on which packaging alternative you choose.

Talk to your sales contact who will provide you with the best option suited for you.



Made in Sweden

MANUFACTURED IN GOTHENBURG

All our Truffles are manufactured in Sweden, that is something we are very proud of. The production takes place in our factory in Gothenburg and it gives us full control of the whole process. We know that you need a product you can trust and therefore we are mindful of every detail.

Each batch undergoes several tests. Particle size is measured and viscosity, taste and colour are controlled. All of our tests give you a product that has a silky smooth mouthfeel, rich taste, easy to handle consistency and of course a safe and secure product that you can trust.

PRODUCT INFORMATION



Packaging

6 kg plastic pail.
1 kg bottle (10x1kg carton)
to be heated in microwave*



Shelf life

12 months.



Certifications

All truffles contain segregated palm oil in accordance with Roundtable on Sustainable Palm Oil (RSPO).**

To find out which items are certified by Halal and Kosher, talk to your sales contact.



Storage

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



Use

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.

* Non-stock item! Bottles is available
in dark, white and hazelnut.

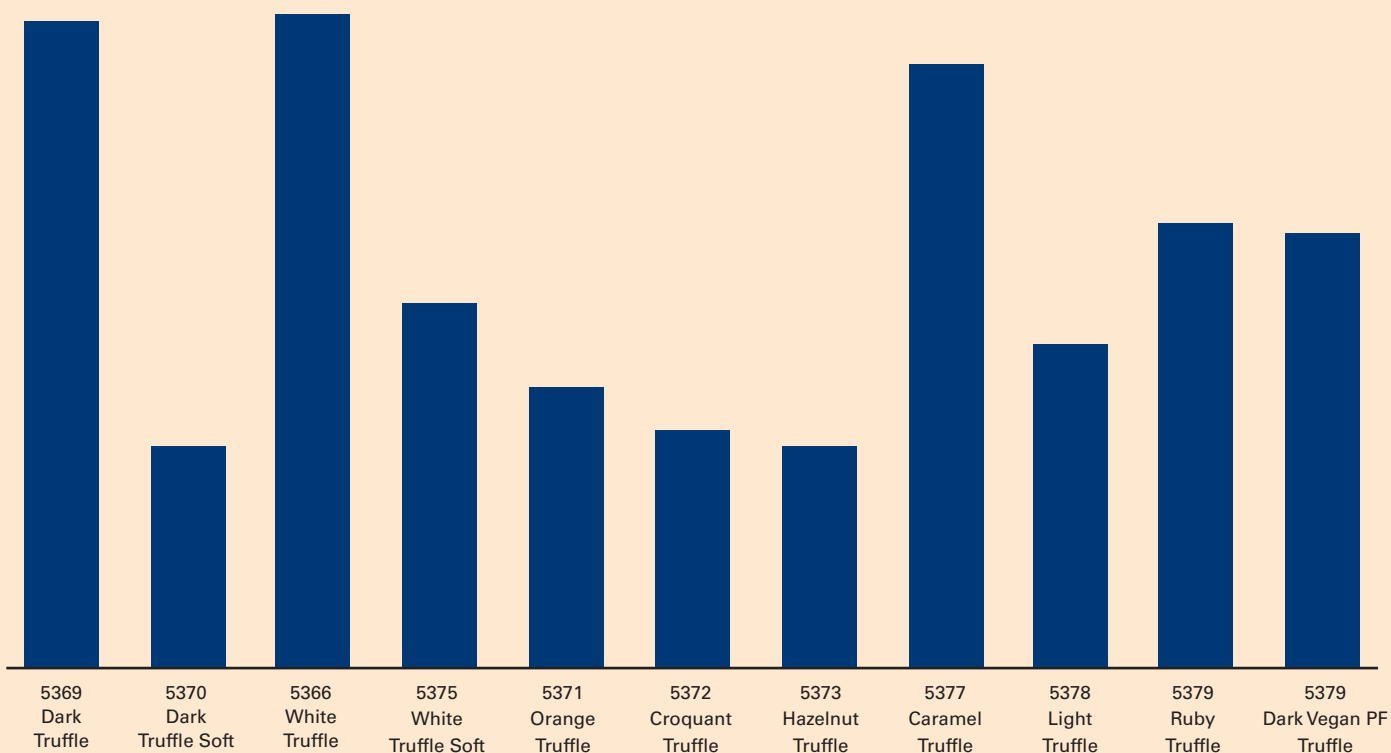
** Except Truffle Dark Vegan PF that
is completely free from palm oil.





TEXTURE / HARDNESS OF TRUFFLES

The higher bar the harder the texture



*Read more and see inspiring
recipes on our website*



 **BAKELS**

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