



BAKELS CHOCOLATE TRUFFLE

OVERVIEW

Filling for Petit Fours. Stir the product with a beater to get the truffle light and suitable for piping.

Coating and piping etc:

Heat up the product to get the right consistency. The temperature should not exceed +45°C.

USAGE

Refer to recipe

INGREDIENTS

Partially Hydrogenated Vegetable Fat, Vegetable Oil, Sugar, Cocoa Powder, Skim Milk Powder, Emulsifier (322 - soy), Vanillin

PACKAGING

Code	Size	Type	Palletisation
5370	6 KG	Plastic Pail	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	2,400.00
Energy (Kcal)	570.00
Protein (g)	6.40
Carbohydrate (g)	43.00
Fat (g)	42.00

METHOD

Group 1	
Ingredient	KG
BAKELS MARGARINE P	0.250
BAKELS CHOCOLATE TRUFFLE	1.000
Eggs	1.000
Water	0.250
Total Weight: 2.500	

DESCRIPTION

1. Whisk Group 1 till fluffy on fast speed for 6 minutes. 2. Add melted Bakels Margarine P and mix gently till even.



STORAGE

Cool and dry conditions|max 15 °C max
65% relative humidityCool and dry
conditions|max 15 °C max 65% relative
humidity



SHELF LIFE

365 days



TYPE

Plastic Pail



CATEGORY

Filling, Icing & Topping, Truffles



FINISHED PRODUCT

Chocolate Truffle



BRANDS

Bakels