



Bakels Cremello

Overview

A premium quality creaming margarine specially formulated for use in preparation of mock cream, fillings and icing. It can be easily blended and whisked to give excellent cream volume. The resulting cream is white smooth and light and can be easily handled, piped and decorated on cakes. The cream is stable and holds its shape well. It has a delicious buttery flavour



Storage

Cool and dry conditions $18 \pm 2^{\circ}\text{C}$ Cool and dry conditions $18 \pm 2^{\circ}\text{C}$



Shelf Life

365 days



Type

Carton|Pail



Allergens

Sulphites



Category

[Bread Fats](#), [Breads, Rolls & Pastry](#)



Brands

[Bakels](#)

Usage

Refer to recipe

Ingredients

Vegetable Fats & Oils, Hydrogenated Vegetable Fats, Water, Salt, Emulsifiers (E475, E471), Permitted Flavouring, Antioxidant (E320), Acidity Regulator (E330)

Packaging

| Code | Size | Type | Palletisation |
|-----------|-------|--------|---------------|
| 1522/1523 | 20 KG | Carton | |
| 1522/1523 | 20 KG | Pail | |



Ingredients

| | |
|----------------------------|-------|
| Group 1 | |
| Ingredient | KG |
| BAKELS BUTTA BLENDS | 0.500 |
| BAKELS CREMELLO | 0.500 |
| Total Weight: 1.000 | |
| Group 2 | |
| Ingredient | KG |
| Chilled Syrup | 0.400 |
| Total Weight: 0.400 | |

1. Cream group 1 till light and fluffy. 2. Add in cold syrup and continue creaming till well mix. Notes: Prepare sugar syrup as follows : Sugar (1 kg) Water (0.4 kg) Lemon (0.01 kg) Bring all to boil and simmer for 10 minutes on low heat. When cool, chill in refrigerator before using.

Nutritional Information

| Type | Value |
|-----------------------------------|-------|
| Energy (kJ) | 3070 |
| Energy (Kcal) | 735 |
| Protein (g) | 0 |
| Fat (g) | 82.5 |
| Fat (of which saturates)(g) | 55.5 |
| Carbohydrate (g) | 0 |
| Carbohydrate (of which sugars)(g) | 0 |
| Dietary Fibre (g) | 0 |
| Sodium (mg) | 579 |