



BAKELS HAZELNUT TRUFFLE

OVERVIEW

Filling for Petits 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

Straight from the pail

INGREDIENTS

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

PACKAGING

Code
5313

Size
6 KG

Type
Plastic Pail

Palletisation

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	2,500.00
Energy (Kcal)	600.00
Protein (g)	6.50
Fat (g)	42.00
Carbohydrate (g)	50.00

METHOD

Group 1	
Ingredient	KG
BAKELS HAZELNUT TRUFFLE	0.600
Butter	0.200
Total Weight: 0.800	

DESCRIPTION

1. Whisk Bakels Hazelnut Truffle on low speed. 2. Add on butter on high speed till foamy or ready to use.



STORAGE

Cool, dry and dark conditionsCool, dry and dark conditions



SHELF LIFE

252 days



TYPE

Plastic Pail



CATEGORY

Truffles, Filling, Icing & Topping



FINISHED PRODUCT

Hazelnut Truffle



BRANDS

Bakels