



BAKELS HAZELNUT PASTE

OVERVIEW

An innovative high-quality fat based fillings. Due to short and stable texture very easy to use. For a lot of different applications like cakes, tarts and puff pastries.

- Bake stable
- Freeze/Thaw stable
- Can be injected before or after baking
- Paste texture, easy to spread, easy to write with
- Ready-to-use
- Smooth and creamy texture (fat presence)
- Shelf stable
- Eggless and non-dairy
- Lower dry matter, better to keep the freshness

USAGE

1. Filling for Petits Fours: Stir the product with a beater to get the truffle light and suitable for piping. Coating and piping etc.
2. Heat up the product to get the right consistency. The temperature should not exceed +45°C.

INGREDIENTS

Sugar, Skimmed Milk Powder, vanillin, ground HAZELNUTS (15,9%), emulsifier SOY lecithin

PACKAGING

Code	Size	Type	Palletisation
	6 KG	Plastic Pail	
	480 kg (48x10kg (10x1kg))	Bottle in carton	



STORAGE

Store away from direct heat & sunlight,
Store in cool, dry &hygienic conditions



SHELF LIFE

365 days



TYPE

Paste



CATEGORY

Truffles



INGREDIENT FEATURES

Vegetarian



FINISHED PRODUCT

Brownie, Cheesecake,
Croissant, Cupcake, Doughnut
, Hot Cross Bun



BRANDS

Bakels



FUNCTION

Topping/Filling