BAKELS
BAKERY INGREDIENTS SINCE 1904

www.maybakels.com

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

USAGE

Refer to recipe

INGREDIENTS

Vegetable Fats & Oils, Hydrogenated Vegetable Fats, Water, Salt, Emulsifiers (INS475, INS471), Permitted Flavouring, Antioxidant (INS320), Acidity Regulator (INS330)

PACKAGING

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

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	3,070.00
Energy (Kcal)	735.00
Protein (g)	0.00
Fat (g)	82.50
Fat (of which saturates)(g)	55.50
Carbohydrate (g)	0.00
Carbohydrate (of which sugars)(g)	0.00
Dietary Fibre (g)	0.00
Sodium (mg)	579.00

METHOD

Group 1	
Ingredient	KG
BAKELS CREMELLO	1.000
BAKELS BUTTA BLENDS	1.000
Chilled Syrup	0.500
	Total Weight: 2.500

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DESCRIPTION

1. Beat All Ingredients On Medium Speed For 10 Minutes. Prepare Sugar Syrup As Follow 1. Sugar 1000g 2. Water 330g 3. Lemon Juice 20g 4. Bring All To Boil And Simmer For 10 Minutes On Low Heat. When Cool, chill Refrigerator Before Using. Cara-cara 1. Pukul Semua Bahan Pada Kelajuan Sederhana Selama 10 Minit Sediakan Sirap Gula Seperti Berikut 1. Gula 1000g 2. Air 330g 3. Jus Lemon 20g 4. Bawa Semua Untuk Rebus Dan Rebus Selama 10 Minit Pada Api Rendah.Apabila Sejuk, Sejuk Peti Sejuk Sebelum Menggunakan.



STORAGE

Cool and dry conditions 18 ± 2°C



SHELF LIFE

365 days



TYPE

Carton, Pail



ALLERGENS

Sulphites



CATEGORY

Breads, Rolls & Pastry, Bread Fats



BRANDS

Bakels