

# 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 (E475, E471), Permitted Flavouring, Antioxidant (E320), Acidity Regulator (E330)

## PACKAGING

Code	Size	Type	Palletisation
1522/1523	20 KG	Carton	
1522/1523	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

BAKELS BUTTA BLENDS

BAKELS CREMELLO

KG

0.500

0.500

**Total Weight:** 1.000

Group 2

Ingredient

Chilled Syrup

KG

0.400

**Total Weight:** 0.400

## DESCRIPTION

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.



### STORAGE

Cool and dry conditions 18 ±  
2°C



### SHELF LIFE

365 days



### TYPE

Carton, Pail



### ALLERGENS

Sulphites



### CATEGORY

Bread Fats, Breads, Rolls & Pastry



### BRANDS

Bakels