



BAKELS CHOCOLATE GANACHE — MB

OVERVIEW

A chocolate coloured, high quality ganache for decorating and enrobing. Can be used directly from the pail, or whipped for easy handling. Slightly warm for dipping or enrobing.

USAGE

514002/514003 - Pail

Use directly from the pail.

Can be whipped.

Rich chocolate flavour.

Product can be dipped.

514004 - Piping Bag

Use directly from the piping bag for your convenience.

Soften the ganache by placing the piping bag into hot water (60°C) until the desired consistency is reached.

OR

Microwave to a desired consistency, to a maximum of 1 minute on high.

INGREDIENTS

Sugar, Vegetable fat (vegetable oil, emulsifiers (322 soy, 492), antioxidant (307b)), Vegetable Oil (antioxidant (307)), Cocoa Powder (14%), Milk Solids, Maize Starch, Natural flavours, Emulsifier (322 soy), Salt

PACKAGING

Code	Size	Type	Palletisation
514002	12.5 KG	Pail	
514003	6 KG	Pail	
514004	10 x 1kg piping bag	Carton	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	2,440.00
Protein (g)	5.60
Fat- Total g	43.20
Fat - Saturated g	20.40
Carbohydrate (g)	41.90
Carbohydrate-Sugars g	39.70
Dietary Fibre g	4.50
Sodium mg	49.00



STORAGE

Store below 25°C in clean, dry conditions and protected from direct sunlight.



SHELF LIFE

365 days



TYPE

Carton



ALLERGENS

Contains: milk and soy



CATEGORY

Fondants, Chocolate, Ganache & Truffles, Icings & Icing Sugars