



# COMPOUND

AN EXTENDED RANGE OF FLAVORING PASTES WHICH CAN BE USED FOR THE PREPARATION OF MOUSSE, BAVAROIS, DOUGH AND ICE-CREAM. SEVERAL FLAVORS ARE AVAILABLE: FRUIT, CHOCOLATE, VANILLA AND TIRAMISU.



#### **NEW PACKAGING**

Brand new 1kg packaging with a renewed and modern layout.

This packaging ensures a good protection against light and air damages such as oxidation and discoloration.



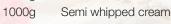
### TYPICAL ICE-CREAM RECIPE

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	4000g	Milk			
	400g	<b>BAKELS Compound vanilla</b>			
	800g	Egg yolk			
	500g	Sugar			
	800g	Fresh cream 35%			
	200g	Inverted sugar			
	12g	Ice-cream stabilizer			



## **TYPICAL MOUSSE RECIPE**

200g	<b>BAKELS Mousse Mix Neutral</b>
90g	BAKELS Orange Compound
160g	Water +23°C





## TYPICAL SOAKING RECIPE

200g Sugar Syrup 1:1

12g Any BAKELS Compound

Main Characteristics		
Preservative-free		
High fruit content		
<ul> <li>New 1kg packaging</li> </ul>		
<ul> <li>Highly concentrated (dosage between 5% and 10%).</li> </ul>		

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<ul><li>Orange</li></ul>
<ul><li>Mango</li></ul>
<ul> <li>Passion Fruit</li> </ul>
• Tiramisu

Weight	MOQ	Shelflife
1kg	96 kg	36 months

custom-made flavors are possible (MOQ: 250kg)











