

SPECULOOS



BEST  QUALITY

 **BAKELS**
BAKERY INGREDIENTS SINCE 1904

SPECULOOS



THE SECRET OF THE FLAVOR OF THIS FAMOUS TREAT COMING STRAIGHT FROM BELGIUM IS THE COMBINATION OF A CARAMELIZED DOUGH AND A SPECIAL AND COMPLEX BLEND OF SPICES: CINNAMON, GINGER, CARDAMOM, PEPPER, CLOVE AND SO ON.



BAKELS PROVIDES SPECULOOS IN THREE DIFFERENT VERSIONS: THE BISCUIT ITSELF, CRUMBLES (AVAILABLE IN TWO DIFFERENT SIZES) AND SPREAD (CREAMY OR CRUNCHY WITH BISCUIT CRUMBLES INSIDE).



THROUGH THIS COMPLETE RANGE, BAKELS WANTS TO PROVIDE PASTRY CHEFS WITH EVERYTHING THEY NEED TO ENABLE THEIR CREATIVITY AND ALLOW THEM TO USE THE SPECULOOS IN ALL POSSIBLE APPLICATIONS.



CLASSICALLY TEAMED-UP WITH A GOOD COFFEE IN BARS AND RESTAURANTS AROUND THE WORLD, THE ONE OF A KIND BISCUIT IS WIDELY APPRECIATED AND THEREFORE PERFECT FOR DESSERT MAKING.

Speculoos Products	Kg	Shelflife	MOQ
• Crunchy Spread	5 Kg	15 months	around 550 Kg
• Creamy Spread	5 Kg	15 months	around 550 Kg
• Biscuits	6x300 g	12 months	540 Kg
• Speculoos crumbles 2-6mm	9 Kg	9 months	360 Kg/ind. pallet
• Speculoos crumbles 0-2mm	14 Kg	9 months	560 Kg/ind. pallet

Global information

- Store in a cool and dry place between 16°C and 18°C
- Produced in Belgium for Bakbel Europe.
- Natural colors and flavors