



## FLAVOURING COMPOUND PASTE

## OVERVIEW

Delivering **exceptional** taste to your desserts using our **Flavouring Compound Pastes**.

Bakbel Europe offers an *extended range of flavouring and colouring pastes to use in the preparation of mousses, bavares, dough, ice creams and more.*

## BENEFITS

- Preservative-free
- High fruit content
- Highly concentrated (economical product) with a recommended dosage of more or less 5%
- Enhance creativity

## STANDARD VARIETIES

Banana, Lemon, Mango, Orange, Passion Fruit, Raspberry, Strawberry, Tiramisu, Vanilla and Vanilla with seeds.

Non-standard varieties available on [request](#). Such as: Amarena Cherry, Caramel, Cranberries, Halzelnut (nutfree), Lemon Ginger, Lychee, Melon, Mocha, Pistachio (nut-free), Red Velvet Cheesecake, Rhum (alcohol-free), Safran, Tiramisu, Yuzu and more.

## 1KG PACKAGING



Practical packaging with a new and modern layout, which ensures a good protection against light and air damages such as oxidation and discoloration.

?? Download the [flyer](#).

?? Follow us for more inspiration, tutorial and recipes on [Instagram](#), [FB](#), [Youtube](#) and [LinkedIn](#).

## ADDITIONAL INFORMATION

Available on request:

Packaging | Palletisation | Storage | Shelf life | Specification sheet.

Products are: Suitable for vegetarians, KOSHER and HALAL certified.



### STORAGE

Keep in a cold and dry place (<20°C / <68°F), Limited shelfelife once opened, Store in refrigerator once opened, Use at ambient temperature



### SHELF LIFE

On request days



### CATEGORY

Other, Flavouring Compound  
Paste



### INGREDIENT FEATURES

Halal, Kosher, Suitable for  
Vegetarian



### FINISHED PRODUCT

Bavarois, Dough, Ice Cream,  
Mousse



### BRANDS

Flavour Paste Compound



### FUNCTION

Flavouring