



FOND ROYALE NEUTRAL

Bakels Fond Royale Neutral is a high-quality stabiliser of whipped creams. Suitable for pastries, puddings, and desserts.

Create your own fruity flavours by adding a filling from Bakels Fruit Filling Range eg. [Apricot](#), [Blueberry](#), [Boysenberry](#), [Cherry](#), [Lemon](#), [Pear](#), or [Strawberry](#).

Bakels Fond Royale Neutral is freeze-thaw stable, allowing for uniform consistent desserts to be prepared in three easy steps. Simply whisk with water and add to whipped cream.

BENEFITS INCLUDE:

- Freeze-thaw stable
- Excellent firm texture
- Neutral flavouring, allowing for customise flavour range
- Pairs perfectly with Bakels Fruit Filling Range
- Delicious eating quality
- Smooth palate profile
- Just add cream & water

USAGE

Bakels Fond Royale Neutral is a high-quality stabiliser of whipped creams. Suitable for pastries, puddings, and desserts.

INGREDIENTS

Sugar, Gelatine, Dextrose, Egg Yolk Powder, Maize Starch, Modified Starch (1414), Stabiliser (450), Salt

PACKAGING

Code	Size	Type	Palletisation
4280-40	10kg	Pail/bucket	

NUTRITIONAL INFORMATION

Type	Value
Energy (kcal)	382.00
Energy (kj)	1,597.00
Protein (g)	12.60
Fat (g)	2.20
Saturated (g)	0.70
Carbohydrate (g)	80.50
Sugars (g)	76.30
Dietary Fibre (g)	0.00
Sodium (mg)	414.00

METHOD

Group 1	
Ingredient	KG
Water (warm)	0.250
Bakels Fond Royale Neutral	0.200
	Total Weight: 0.450
Group 2	
Ingredient	KG
Cream (Fresh)	1.000
	Total Weight: 1.000

DESCRIPTION

1. Whisk fresh cream to the required consistency. 2. In a separate bowl place Group 1. ingredients in a mixing bowl and whisk until clear. 3. Fold in the cream and use immediately. Set time is approx. 1 hour.



STORAGE

Cool, Dry & Dark Conditions



SHELF LIFE

12 Months (365) days



TYPE

Powder



ALLERGENS

Egg, Sulphites



CATEGORY

Icings & Coverings



FINISHED PRODUCT

Cake