



## BAKELS PANCAKE MIX

### OVERVIEW

Require only addition of water for production of high quality pancake.

### USAGE

Stir pancake premix with water until well mixed. Do not beat.

### INGREDIENTS

Wheat Flour, Sugar, Non Fat Milk Solids, Egg Powder, Vegetable Fats & Oils, Leavening Agent (E450, E500, E341), Egg White Powder, Glucose Syrup Solid, Permitted Emulsifier (E471), Salt, Vegetable Oils (Palm Based), Permitted Flavouring

### PACKAGING

Code	Size	Type	Palletisation
3871	10 KG	Bag	

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,520.00
Energy (Kcal)	364.00
Protein (g)	13.80
Fat (g)	6.40
Fat (of which saturates)(g)	2.60
Carbohydrate (g)	64.00
Carbohydrate (of which sugars)(g)	14.10
Sodium (mg)	777.00

## METHOD

Group 1	
Ingredient	KG
BAKELS PANCAKE MIX	1.000
Water	1.170
<b>Total Weight: 2.170</b>	

## DESCRIPTION

1. Stir Group 1 by using wire whisk or spoon until mixed (Do Not Beat). 2. Rub griddle or frying pan with oil. 3. Heat until water dropped from your hand bounces around. 4. Drop about ½ - 1 ladle for each pancake. 5. Cook until bubbled all over the top and brown on the bottom. 6. Flip, cook until brown on other side. 7. Keep your griddle or frying pan very hot at all the times.



### STORAGE

Cool and dry conditions 18 ± 2°C



### SHELF LIFE

365 days



### TYPE

Bag



### ALLERGENS

Wheat, Wheat Products, Egg, Egg Products, Milk, Milk Products



### CATEGORY

Confectionery, Confectionery Mixes



### FINISHED PRODUCT

Pancake



### BRANDS

Bakels