

BUTTA VANILLA

OVERVIEW

To provide vanilla flavour and colour for all types of baked goods.

USAGE

2% - 3% on cake batter, fondant, filling cream or ice-cream weight

INGREDIENTS

Water, Solvent (E1520), Permitted Flavouring, Egg Yolk Powder, Thickener (E415), Non Fat Milk Solids, Salt, Permitted Preservative (E202), Permitted Colouring (E150(d), E171, E110)

PACKAGING

Code	Size	Type	Palletisation
4611	2 KG	Jar	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	41.00
Energy (Kcal)	10.00
Protein (g)	0.60
Fat (g)	0.60
Fat (of which saturates)(g)	0.20
Carbohydrate (g)	1.20
Carbohydrate (of which sugars)(g)	0.50
Sodium (mg)	323.00

METHOD

Group 1	
Ingredient	KG
BUTTA BUTTEROILS SUBSTITUTE	0.550
Castor Sugar	0.330
Milk	0.050
BUTTA VANILLA	0.020
Salt	0.016
Total Weight:	0.966
Group 2	
Ingredient	KG
Eggs	0.250
Total Weight:	0.250
Group 3	
Ingredient	KG
Cake Flour	1.000
Total Weight:	1.000

DESCRIPTION

1. Cream Group 1 on medium speed for 3 minutes. 2. Add Group 2 by stages and cream for further 1 minutes. 3. Fold in Group 3 and mix evenly. 4. Using a star nozzle pipe cookie onto a lightly greased baking tray. 5. Bake at 190°C for approximate 13 minutes.



STORAGE

Cool and dry conditions 30 ±
5°C



SHELF LIFE

365 days



TYPE

Jar



ALLERGENS

Egg, Egg Products, Milk, Milk
Products



CATEGORY

Colouring & Flavouring, Paste