

FINO POTATO FLAKES

OVERVIEW

For the production of potato products

USAGE

Refer to recipe

INGREDIENTS

Potato Flakes, Emulsifier (E 471), Stabilizer (E450), Acidity Regulator (E330), Curcuma

PACKAGING

Code	Size	Type	Palletisation
7830	12.5 KG	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,400.00
Energy (Kcal)	335.00
Protein (g)	8.50
Fat (g)	0.90
Fat (of which saturates)(g)	0.70
Carbohydrate (g)	72.20
Carbohydrate (of which sugars)(g)	1.90
Sodium (mg)	460.00

METHOD

Group 1	
Ingredient	KG
Bread Flour	1.000
Sugar	0.250
BAKELS MARGARINE P	0.200
Eggs	0.150
FINO POTATO FLAKES	0.100
BAKELS INSTANT ACTIVE DRIED YEAST	0.020
LECITEM PUMPABLE-S	0.020
Salt	0.010
Chilled Water	0.400
Total Weight: 2.150	

DESCRIPTION

1. Place all ingredients in mixing bowl, mix into a well developed dough. 2. Allow dough to rest for 15 minutes, scale dough into 40 g each. 3. Mould into round shape and place in greased baking trays. 4. Proof well before baking, egg wash and pipe custard on top. 5. Bake at 200°C for approximate 20 minutes.



STORAGE

Cool and dry conditions 18 ±
2°C



SHELF LIFE

365 days



TYPE

Bag



ALLERGENS

NIL



CATEGORY

Other Mixes, Other Products



BRANDS

Fino