



FINO SCONE MIX

OVERVIEW

For the convenient production of scones and sugar buns.

USAGE

Requires the addition of water only.

INGREDIENTS

Wheat Flour, Vegetable Oil, Sugar, Non Fat Milk Solids, Leavening (E541), Leavening Agent (E500), Salt, Emulsifiers (E481, E471)

PACKAGING

Code	Size	Туре	Palletisation
3762	15 KG	Bag	



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NUTRITIONAL INFORMATION

Туре	Value
Energy (Kcal)	352.00
Energy (kJ)	1,470.00
Protein (g)	11.00
Fat (g)	7.50
Fat (of which saturates)(g)	3.20
Carbohydrate (g)	60.50
Carbohydrate (of which sugars)(g)	4.10
Sodium (mg)	942.00

METHOD

Group 1

 Ingredient
 KG

 FINO SCONE MIX
 1.000

 Butter
 0.200

 Raisin (pre-soak)
 0.200

Total Weight: 1.400

Group 2

Ingredient KG Milk 0.500

Total Weight: 0.500

DESCRIPTION

1. Using beater, dough the ingredients thoroughly on slow speed for 10 seconds, followed by 15 seconds on second speed. 2. Fruits may be added. 3. Rest dough for 10 minutes. 4. Bake at 220-230°C (428-445°F) for approximately 13 minutes.



STORAGE

Cool and dry conditions 18 ± 2°C

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SHELF LIFE

365 days



ALLERGENS

Wheat, Wheat Products, Milk, Milk
Products



CATEGORY

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FINISHED PRODUCT

BRANDS

Confectionery, Confectionery Mixes

Scone

Fino