

APITO EXPRESSO PASTE

OVERVIEW

To provide strong coffee flavour and colour for all types of baked goods

USAGE

The usage rate can be varied to suit flavour and colour requirement. Normal recommended usage rate is 3% on total batter or dough weight

INGREDIENTS

Water, Permitted Flavouring, Permitted Colouring (INS150(d)), Solvent (INS1520), Thickener (INS466)

PACKAGING

Code	Size	Type	Palletisation
4483	2 KG	Jar	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	171.00
Energy (Kcal)	41.00
Protein (g)	1.10
Fat (g)	0.00
Fat (of which saturates)(g)	0.00
Carbohydrate (g)	9.20
Carbohydrate (of which sugars)(g)	0.30
Sodium (mg)	113.00

METHOD

Group 1

Ingredient	KG
FINO COFFEE BOY (PART 2)	0.200
-	0.066
Total Weight:	0.266

Group 2

Ingredient	KG
Oil	0.033
Water	0.033
Total Weight:	0.066

Group 3

Ingredient	KG
APITO EXPRESSO PASTE	0.035
Total Weight:	0.035

DESCRIPTION

1. Cream Group 1 on 2nd speed for 2 minutes. 2. Cream further for 5 minutes on top speed. Scrape down in between. 3. Add Group 2 and cream for 30 seconds on 2nd speed. 4. Add Group 3 and cream until well incorporated. 5. Pipe the coffee boy topping on top (70%) of bun (weight of bun = 60 g/nos). 6. Bake at 180°C for approximately 25 minutes.



STORAGE

Cool and dry conditions 30 ±
5°C



SHELF LIFE

365 days



TYPE

Jar



ALLERGENS

Sulphites



CATEGORY

Paste, Colouring & Flavouring



BRANDS

Apito