

www.maybakels.com

APITO PANDAN PASTE

OVERVIEW

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

USAGE

The usage rate could be adjusted to suit specific flavour and colour requirement.

INGREDIENTS

Water, -, Permitted Flavouring, Permitted Colouring (INS102, INS133), Thickener (INS466, INS415)

PACKAGING

Code	Size	Туре	Palletisation
4430	2 KG	Jar	

NUTRITIONAL INFORMATION

Туре	Value
Energy (kJ)	106.00
Energy (Kcal)	25.00
Protein (<g)< td=""><td>0.10</td></g)<>	0.10
Fat (<g)< td=""><td>0.10</td></g)<>	0.10
Fat (of which saturates)(g)	0.00
Carbohydrate (g)	0.20
Carbohydrate (of which sugars)(g)	0.10
Sodium (mg)	764.00



METHOD

Group 1	
Ingredient	KG
Bread Flour	1.000
Chilled Water	0.550
Sugar	0.060
-	0.050
Non Dairy Cream	0.050
	0.040
APITO PANDAN PASTE	0.020
-	0.015
BAKELS INSTANT ACTIVE DRIED YEAST	0.012
BACOM A100	0.010
BAKELS DEHYDRATED SOUR DOUGH	0.010
LECITEM UNIVERSAL	0.008
	Total Weight: 1.825

DESCRIPTION

1. Place all ingredients in mixing bowl, mix into a well develop dough. 2. Allow dough to rest for 15 minutes. 3. Scale 200 g each, mould round and allow to rest for further 10 minutes. 4. Mould into oblong shape and place into greased tray. 5. Fully proof, egg wash and pipe Choux Paste Filling on top. 6. Bake at 200°C for approximate 25 minutes. 7. When cool, sandwich with Butter Filling.

