

# 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, -, Permitted Flavouring, Egg Yolk Powder, Thickener (INS415), -, Salt, Permitted Preservative (INS202), Permitted Colouring (INS150(d), INS171, INS110)

## 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
<b>Total Weight: 0.966</b>	
Group 2	
Ingredient	KG
-	0.250
<b>Total Weight: 0.250</b>	
Group 3	
Ingredient	KG
Cake Flour	1.000
<b>Total Weight: 1.000</b>	

## 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