

FINO COFFEE BOY (PART 2)

OVERVIEW

Specially prepared for use as topping for bun. It gives a crusty topping on bun with long bench time.

USAGE

Refer to recipe

INGREDIENTS

-, Icing Sugar, -, Leavening (INS450), Leavening Agent (INS500), Starch, -

PACKAGING

Code	Size	Type	Palletisation
3351	15 KG	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (Kcal)	379.00
Energy (kJ)	1,590.00
Protein (g)	6.90
Fat (g)	0.80
Fat (of which saturates)(g)	0.10
Carbohydrate (g)	83.40
Carbohydrate (of which sugars)(g)	48.50
Sodium (mg)	317.00

METHOD

Group 1

Ingredient	KG
FINO COFFEE BOY (PART 2)	1.000
-	0.330
Total Weight: 1.330	

Group 2

Ingredient	KG
Water	0.165
Oil	0.165
Total Weight: 0.330	

Group 3

Ingredient	KG
APITO EXPRESSO PASTE	0.175
Total Weight: 0.175	

DESCRIPTION

1. Cream Group 1 for 2 minutes on 2nd speed. 2. Cream further for 5 minutes on top speed. 3. Scrape down in between. 4. Add Group 2 and cream for 30 seconds for 2nd speed. 5. Add Group 3 and cream until incorporated. 6. Pipe the coffee boy topping on top (70%) of bun. (Weight of bun = 60 g.nos) 7. Bake at 200°C for 20-25 minutes.



STORAGE

Cool and dry conditions 18 ±
2°C



SHELF LIFE

365 days



TYPE

Bag



ALLERGENS

Wheat, Wheat Products, Milk,
Milk Products, Sulphites



CATEGORY

Filling, Icing & Topping, Topping Mixes



BRANDS

Fino