

# FINO POTATO FLAKES

## OVERVIEW

For the production of potato products

## USAGE

Refer to recipe

## INGREDIENTS

Potato Flakes, Emulsifier (INS471), Stabilizer (INS450), Acidity Regulator (INS330), Curcuma

## PACKAGING

Code	Size	Type	Palletisation
7830	12.5 KG	Bag	

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,400.00
Energy (Kcal)	335.00
Protein (g)	8.50
Fat (g)	0.90
Fat (of which saturates)(g)	0.70
Carbohydrate (g)	72.20
Carbohydrate (of which sugars)(g)	1.90
Sodium (mg)	460.00

## METHOD

Group 1	
Ingredient	KG
Bread Flour	1.000
Sugar	0.250
-	0.200
-	0.150
FINO POTATO FLAKES	0.100
BAKELS INSTANT ACTIVE DRIED YEAST	0.020
LECITEM PUMPABLE-S	0.020
Salt	0.010
Chilled Water	0.400
<b>Total Weight: 2.150</b>	

## DESCRIPTION

1. Place all ingredients in mixing bowl, mix into a well developed dough. 2. Allow dough to rest for 15 minutes, scale dough into 40 g each. 3. Mould into round shape and place in greased baking trays. 4. Proof well before baking, egg wash and pipe custard on top. 5. Bake at 200°C for approximate 20 minutes.



### STORAGE

Cool and dry conditions 18 ±  
2°C



### SHELF LIFE

365 days



### TYPE

Bag



### ALLERGENS

NIL



### CATEGORY

Other Products, Other Mixes



### BRANDS

Fino