



## FINO SCONE MIX

### OVERVIEW

For the convenient production of scones and sugar buns.

### USAGE

Requires the addition of water only.

### INGREDIENTS

-, Vegetable Oil, -, Non Fat Milk Solids, Leavening (INS541), Leavening Agent (INS500), Salt, Emulsifiers (INS481, INS471)

### PACKAGING

Code	Size	Type	Palletisation
3762	15 KG	Bag	

## NUTRITIONAL INFORMATION

Type	Value
Energy (Kcal)	352.00
Energy (kJ)	1,470.00
Protein (g)	11.00
Fat (g)	7.50
Fat (of which saturates)(g)	3.20
Carbohydrate (g)	60.50
Carbohydrate (of which sugars)(g)	4.10
Sodium (mg)	942.00

## METHOD

Group 1	
Ingredient	KG
FINO SCONE MIX	1.000
-	0.200
Raisin (pre-soak)	0.200
<b>Total Weight:</b>	<b>1.400</b>
Group 2	
Ingredient	KG
Milk	0.500
<b>Total Weight:</b>	<b>0.500</b>

## DESCRIPTION

1. Using beater, dough the ingredients thoroughly on slow speed for 10 seconds, followed by 15 seconds on second speed. 2. Fruits may be added. 3. Rest dough for 10 minutes. 4. Bake at 220-230°C (428-445°F) for approximately 13 minutes.



### STORAGE

Cool and dry conditions 18 ± 2°C



### SHELF LIFE

365 days



### ALLERGENS

Wheat, Wheat Products, Milk, Milk Products



### CATEGORY

Confectionery, Confectionery Mixes



### FINISHED PRODUCT

Scone



### BRANDS

Fino