BAKELS
BAKERY INGREDIENTS SINCE 1904

www.maybakels.com

PETTINA KOKOMIX

OVERVIEW

For the convenient production of a delicious coconut based confectionery. Especially suitable as individual items for use I n a wide range of cake slices and tarts

USAGE

The standard usage is to blend with water then bake. Flavours, Colours and other ingredients can be added as required.

INGREDIENTS

Dessicated Coconut, -, Wheat Flour, Non Fat Milk Solids, Modified Starch (INS1422), Leavening Agent (INS450, INS500), Stabilizer (INS401), Permitted Flavouring, Starch, -, Nature Identical Colouring (INS160a)

PACKAGING

Code	Size	Type	Palletisation
3850	10 KG	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,940.00
Energy (Kcal)	464.00
Protein (g)	4.20
Fat (g)	31.90
Fat (of which saturates)(<g)	0.00
Carbohydrate (g)	47.70
Carbohydrate (of which sugars)(g)	37.00
Sodium (mg)	147.00

METHOD

Group A	
Ingredient	KG
PETTINA KOKOMIX	1.000
Water	0.400
	Total Weight: 1.400

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DESCRIPTION

1. Place all ingredients into a mixing bowl. 2. Beat with paddle for 1 minute at low speed and 2 minutes at medium speed. 3. Mould the mixture into desired shape. 4. Preheat the oven at 180°C and bake for 18 minutes or until golden brown. Cara-cara 1. Letakkan semua bahan ke dalam mangkuk campuran. 2. Pukul dengan paddle selama 1 minit pada kelajuan rendah dan 2 minit pada kelajuan sederhana. 3. Bentukkan campuran dalam bentuk yang dikehendaki. 4. Panaskan ketuhar pada suhu 180°C dan bakar selama 18 minit atau sehingga coklat keemasan.

STORAGE

Cool and dry conditions 18 ± 2°C

SHELF LIFE

180 days

TYPE

Bag

ALLERGENS

Wheat, Wheat Products, Milk, Milk Products, Sulphites

CATEGORY

Other Products, Other Mixes

BRANDS

Pettina