



CHOUX PASTE MIX

OVERVIEW

Choux Paste Mix has been developed to replace the traditional time consuming method of producing choux pastries, therefore minimising the resultant losses associated with this product.

Requiring only the addition of egg and water.

BENEFITS INCLUDE:

- Consistent, tolerant and smooth choux batter.
- Easy to handle and pipe into controlled and regular shapes.

USAGE

See recipe.

INGREDIENTS

Wheat Flour, Palm Oil, Starch (Wheat, Potato), Modified Potato Starch, Raising Agents (E450, E501), Emulsifier (E471), Salt

PACKAGING

Code	Size	Type	Palletisation
329100	15 KG	Bag	52

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	2,121.00
Energy (Kcal)	508.00
Fat (g)	28.00
Fat (of which saturates)(g)	14.00
Carbohydrate (g)	57.00
Carbohydrate (of which sugars)(g)	0.50
Protein (g)	6.10
Fibre (g)	1.60
Salt (g)	1.30

METHOD

Group 1	
Ingredient	KG
Choux Paste Mix	0.600
Egg	0.800
Water (60-70oC/140-160oF)	0.600
Total Weight: 2.000	

DESCRIPTION

1. Using a beater, mix the water and Choux Paste Mix on slow speed. 2. Slowly add the egg. 3. Once blended, scrape down. 4. Beat on top speed for 5-6 minutes, until a smooth batter is achieved. 5. Bake at 225°C (440°F) for approximately 20-25 minutes.

ADDITIONAL INFORMATION

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers all recommendations are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has the authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the fore mentioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence.



STORAGE

Cool and dry conditions



SHELF LIFE

240 days



TYPE

Paste



ALLERGENS

Wheat



CATEGORY

Confectionery Mixes, Confectionery
Mixes



INGREDIENT FEATURES

Vegetarian



FINISHED PRODUCT

Choux, Dessert, Sweet Good