



CROSSING MIX

OVERVIEW

Crossing Mix provides the perfect cross for your hot cross buns.

BENEFITS INCLUDE:

- Bold white in colour.
- Good baked shape and no cracking, Crossing Mix gives bakers peace of mind during busy Easter periods.

In addition to seasonal crosses, Crossing Mix can also be used as a decorative finish to fruited buns all-year-round.

Simply whisk with cold water to produce a smooth, consistent mix which is easy to pipe.

USAGE

As required

INGREDIENTS

Wheat Flour (Statutory Additives: Calcium Carbonate, Niacin, Iron, Thiamine), Palm Oil, Carrier (E516), Glucose Syrup, Modified Maize Starch, Salt, Anticaking Agent (E551), Antioxidant (E306)

PACKAGING

Code	Size	Type	Palletisation
413020	12.5 KG	Bag	80

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,683.00
Energy (Kcal)	400.00
Fat (g)	11.17
Fat (of which saturates)(g)	5.08
Carbohydrate (g)	66.65
Carbohydrate (of which sugars)(g)	1.49
Protein (g)	6.80
Fibre (g)	2.79
Salt (g)	0.52

METHOD

Group 1	
Ingredient	KG
Crossing Mix	1.000
Water	0.950
Total Weight: 1.950	

DESCRIPTION

1. Place mix in bowl and using whisk slowly add the water over 1 minute on first speed. 2. Scrape down. 3. Whisk for a further 2 minutes on third speed, until a smooth batter is obtained.

ADDITIONAL INFORMATION

Note:

Water level may be adjusted to obtain desired piping consistency.

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STORAGE

Cool and dry conditions



SHELF LIFE

270 days



TYPE

Powder



ALLERGENS

Wheat



CATEGORY

Bread, Roll & Morning Goods, Crossing
Mix



INGREDIENT FEATURES

Vegan, Vegetarian



FINISHED PRODUCT

Hot Cross Bun, Speciality Bun