



DIGESTIVE BISCUIT CRUMB

OVERVIEW

Digestive Biscuit Crumb is the quick and easy way to prepare good quality bases for Cheesecakes and desserts.

EASY TO PREPARE

- Simply requires the blending of Digestive Biscuit Crumb with either melted butter or margarine and mixing for a few minutes.
- For a crumblier base, the ratio of biscuit crumb to fat can be increased to suit individual requirements.

USAGE

As required.

INGREDIENTS

Wheat Flour (Statutory Additives: Calcium Carbonate, Iron, Thiamin, Nicotinamide), Sugar, Palm Oil, Invert Sugar Syrup, Rapeseed Oil, Raising Agent (E500ii), Salt

PACKAGING

Code	Size	Type	Palletisation
562020A	10 KG	Bag	75

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,955.00
Energy (Kcal)	466.00
Fat (g)	18.80
Fat (of which saturates)(g)	6.00
Carbohydrate (g)	65.00
Carbohydrate (of which sugars)(g)	18.50
Protein (g)	7.20
Fibre (g)	1.90
Salt (g)	1.94

METHOD

Group 1	
Ingredient	KG
Digestive Biscuit Crumb	0.500
Melted butter/margarine	0.100
Total Weight: 0.600	

DESCRIPTION

1. Mix the ingredients together until the melted butter has been completely absorbed. 2. The recommended usage is 100-125 g per 8" flan ring. This quantity can be varied to suit individual requirements. 3. For a firm base, press down crumbs using the back of a spoon.

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

270 days



TYPE

Powder



ALLERGENS

Wheat



CATEGORY

Confectionery Mixes, Confectionery
Mixes



INGREDIENT FEATURES

Vegan, Vegetarian



FINISHED PRODUCT

Biscuit, Cheesecake, Dessert, Sweet
Good