



## PALM FREE DIGESTIVE CRUMB

### OVERVIEW

Palm free 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

500g Digestive Crumb  
100g Melted butter/ margarine

### INGREDIENTS

Wheat Flour (Statutory Additives: Calcium Carbonate, Niacin, Iron, Thiamine), Sugar, Invert Sugar Syrup, Raising Agent (E500ii), Salt

## PACKAGING

Code	Size	Type	Palletisation
10kg net in food grade polythene bag	10 KG		

## NUTRITIONAL INFORMATION

Type	Value
Energy (Kcal)	2,087.00
Fat (g)	14.00
Fat (of which saturates)(g)	6.10
Carbohydrate (g)	71.00
Carbohydrate (of which sugars)(g)	21.00
Protein	7.50
Fibre	2.00
Salt	1.25



### STORAGE

Cold and dry conditions (15-20C)



### SHELF LIFE

270 days



### ALLERGENS

Wheat



### FINISHED PRODUCT

Biscuit