



BAKELS

TECHNICAL SERVICE

329100 PETTINA CHOUXPASTE RSPO PETTINA CHOUX PASTE NH MB - 15 KG

TYPE

A powdered choux paste mix requiring the addition of water and eggs

USAGE

For practical handling of the powder, it should be tempered to minimum 20-22°C.

300 g PETTINA CHOUX PASTE
300 g Water at 50-60°C (120-140°F)
400 g Liquid whole egg

NB: if freshly defrosted egg is used, water temperature should be increased accordingly, up to 80°C.

Mix egg, powder and water until smooth (3-4 minutes in an electric mixer).

Form dough as desired.

Bake 20-25 minutes in oven at 220-240°C (430-460°F).

COMPOSITION	%	Country of Origin
Wheat Flour	50-55	Germany, Sweden
Palm Oil MB	25-30	Malaysia, Indonesia
Starch (Wheat, Potato)	10-15	Germany, Netherlands, Sweden
Modified Potato Starch	5-10	Netherlands
Raising Agents: E450 Disodium Diphosphate, E500 Sodium Carbonates	1-5	Germany, Poland, Lithuania, Sweden
Emulsifier: E471 MB Mono-and Diglycerides of Fatty Acids	1-5	Malaysia, Indonesia
Salt	<1	Poland

Ingredient Declaration: Wheat Flour, Palm Oil, Starch (Wheat, Potato), Modified Potato Starch, Raising Agents (E450 Disodium Diphosphate, E500 Sodium Carbonates), Emulsifier (E471 Mono-and Diglycerides of Fatty Acids), Salt.

PACKAGING

15kg net in a food grade polyethylene lined paper bag

SHELF LIFE AND STORAGE

240 days, cool and dry conditions

NUTRITIONAL INFORMATION/100g

Energy	2122 kJ / 508 kcal
Fat	28.00 g
(Of which saturates)	14.00 g
Available Carbohydrate	57.00 g
(Of which sugars)	0.50 g
Protein	6.10 g
Fibre	1.60 g
Salt	1.30 g

MICROBIOLOGICAL TARGETS

Total Viable Count	<10000 cfu/g
Total Enterobacteriaceae	<10 cfu/g
Salmonella	Absent in 25g

FOOD INTOLERANCE DATA

	Present in Formulation	Present on Line	Present on Site
Peanuts	No	No	No
Tree Nuts	No	No	No
Sesame Seeds	No	No	No
Milk (Including lactose)	No: may contain	Yes	Yes
Eggs	No: may contain	Yes	Yes
Fish	No	No	Yes
Crustaceans & Shellfish	No	No	No
Soya	No	No	Yes
Cereals containing Gluten	Yes: Wheat Flour, Wheat Starch	Yes	Yes
Celery	No	No	No
Mustard	No	No	No
Lupin	No	No	No
Sulphur dioxide and sulphites >10mg/kg	No	No	No
GM labelling required	No		
Suitable for Vegans & Vegetarians	Suitable for vegetarians Not suitable for vegans		

Regulation (EC) No. 1272/2008 CLP: Not Classified

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Reason for new version: Spec review, updated nutritional and micro information			

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