

PETTINA P-7 NH

Item number	3292
Product type	Mix for eclairs, cream puffs, profiteroles. No boiling or scalding required. Save beating time. Add water and eggs only.
Usage	PETTINA CHOUX PASTRY MIX NH* 600g Water 60-70°C 600g Eggs 800g *The products needs to be tempered to 20°-22°C before use. If not, lumps may occur.
Method	Using beater, mix water and Pettina choux pastry mix NH, slow speed. Slowly add the eggs, once blended, scrape down. Beat on top speed for 5-6 minutes until smooth batter is obtained. Pipe into desired shape. Baking temperature: 225°C. Baking time: approx. 20-25 minutes
Composition	WHEAT flour, vegetable fat (palm), starch (WHEAT, potato), modified starch, baking powder E450 and E500, salt, emulsifier E 471. May contain traces of MILK and EGG.
Nutritional information per 100 g	Energy value 2100kJ, 510kcal Fat 28 g of which saturated 14 g Carbohydrate 57 g of which saccharides <0,5 g Protein 6,0 g Sodium 0,5 g correspondens to approx 1,30 g salt
Allergens	Gluten (Wheat) May contain traces of milk and egg. According to regulation 1169/2011/EC.
GMO Status	The raw materials of this product are not genetically modified organisms (GMO) and they are not produced from GMO. According to regulations 1829/2003/EC and 1830/2003/EC.
Microbiology Typical values	Total count < 100 000 cfu/g Enterobacteriaceae < 10 cfu/g
Storage	To be stored dry and not above +25 °C. (Max 65 % relative humidity)

All information and recommendations are based on tests and research believed to be reliable. No guaranty 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 and sales 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 any authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the forementioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence. All ingredients and GMO or other ingredient statements for this product comply with Swedish food regulations and are subject to change. Customers exporting this product, or finished items made from this product, should check the regulations of the importing country.

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PETTINA P-7 NH**Other information**

Wheat flour: 50-60 %, EU.
Vegetable fat (palm): 20-30 %, Malaysia, Indonesia, EU.
Starch (wheat, potato): 10-20 %, EU.
Modified starch: 2-10 %, EU.
Baking powder E450 and E500: 2 %, EU.
Salt: <2%, EU.
May contain traces of milk and egg.

Shelf life, months

8

Packaging

15 kg, Bag.
15 kg, Bag.
25 kg, Bag.
25 kg, Bag.
25 kg, Bag.

Recommended declaration to end user

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