



# **APITO CHOUX PASTE MIX**

## **OVERVIEW**

A pale yellow powder that is free from lumps.

## **INTENDED USE/ABUSE:**

- APITO CHOUX PASTE MIX is an instant choux paste mix which requires only the addition of eggs and water. The mix is suitable for producing eclairs,
  cream puffs, hot cross bun crosses along with a wide variety of sweet and savoury snacks.
- Intended for all types of consumers.
- Damaged packaging can result in product contamination. Prevent exposure to air, or strong vapour to maintain organoleptic and sensory properties of
  the product.

## **USAGE**

As desired.

## **INGREDIENTS**

Wheat Flour (98%), Vegetable Fat and/or Oil (Palm Fruit), Maize Starch, Skim Milk Powder, Anti-Caking Agent (E170), Sodium Chloride, Raising Agents (E500, E450)

## **PACKAGING**

Code	Size	Туре	Palletisat <mark>ion</mark>
32961	5 KG	Poly bag	



## **NUTRITIONAL INFORMATION**

Туре	Value
Energy (kj)	2,022.00
Protein (g)	7.20
Total Fat (g)	24.80
Saturated fat (g)	15.00
Mono-unsaturated fat (g)	7.30
Poly-unsaturated fat (g)	2.00
Ash (g)	1.00
Carbohydrates (g)	55.00
Total Dietary Fibre (g)	2.70
Sugars (g)	0.00
Sodium (mg)	566.90

#### **METHOD**

 Group 1
 KG

 Ingredient
 KG

 Apito Choux Paste Mix
 0.400

 Water
 0.400

 Eggs
 0.500

### **DESCRIPTION**

Place all ingredients int o mixing bowl. Mix using flat beater until a smooth paste is formed. Add Eggs slowly whilst beating on medium speed until smooth and shiny. Line baking trays with SILICONE RELEASE PAPER. Pipe desired shapes with a tube. Bake at ±220°C keeping the damper closed for the first 10 minutes and open for final baking.

#### 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.









Total Weight: 1.300

Cool and dry conditions

270 days

Powder

Wheat (Gluten), Milk



