



# BAKELS BANANA BREAD FULL MIX

## OVERVIEW

A light brown coloured premix with a pleasant sweet, banana aroma.

### INTENDED USE/ABUSE:

- BANANA BREAD FULL MIX is a premix that requires the addition of bananas and oil to produce a product that is moist, has an appealing aroma and excellent eating quality.
- Not suitable for consumers suffering with lactose-intolerance and Egg allergies or other related allergies.
- Damaged packaging can result in product contamination. Prevent exposure to air or strong vapour to maintain organoleptic and sensory properties of the product.

## INGREDIENTS

Wheat Flour, Sucrose, Milk Solids (cow's milk), Egg Powder, Raising agent, Cinnamon Powder (irradiated), Emulsifiers and Flavourings

## PACKAGING

Code	Size	Type	Palletisation
38154	12.5 KG	Plastic bag	

## NUTRITIONAL INFORMATION

Type	Value
Energy (kj)	1,321.00
Protein (g)	12.40
Total Fat (g)	6.00
Saturated fat (g)	0.60
Mono-unsaturated fat (g)	0.10
Poly-unsaturated fat (g)	0.50
Cholesterol (g)	0.00
Ash (g)	0.00
Carbohydrates (g)	65.00
Total Dietary Fibre (g)	2.40
Sugars (g)	30.00
Sodium (mg)	517.40

## METHOD

Group 1	
Ingredient	KG
Banana Bread Full Mix	12.500
Water	4.125
Oil	1.500
Ripened Bananas	6.250
Total Weight: 24.375	

## DESCRIPTION

Using a flat beater, beat the bananas into a pulp. Add the remaining ingredients. Blend together for approximately 1 minute on slow speed. Scrape down. Mix again at slow speed until combined. Scale 450g into Madeira tins and bake at 160°C - 180°C for 40 to 50 minutes.



### STORAGE

Cool and dry conditions



### SHELF LIFE

365 days



### TYPE

Powder



### ALLERGENS

Wheat (Gluten), Egg, Milk



### CATEGORY

Sponge, Cake, Scone and Donut Mixes



### INGREDIENT FEATURES

Halaal certified



### FINISHED PRODUCT

Bread, Cake