



BAKELS NO-BAKE CARAMEL

OVERVIEW

A pale brown coloured free flowing premix that has an even dispersion of choc nibs, coconut, randomly shaped and sized biscuit pieces with a rich caramel aroma.

INTENDED USE/ABUSE:

- A complete mix requiring only the addition of melted MASTERMARG YELLOW and water to produce a tasty ready to decorate and eat slice.
- 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 per recipe.

INGREDIENTS

Biscuit pieces [Wheat Flour, Sucrose, Un-Hydrogenated Vegetable Oil (Palm Fruit), Butter Syrup [Sucrose, Glucose Syrup, Butter (Milk), Emulsifiers (E471, E322 (Soya)), Malic Acid], Butter (Milk), Whey Powder (Milk), Salt, Eggs (2.5%), Raising Agents (Sodium Acid Pyrophosphate, Sodium Bicarbonate), Skimmed Milk Powder, Emulsifier (Sunflower Lecithin, Rice Flour, Anti-Caking Agent (E341)), Flour Improver (Sodium Metabisulphite), Enzyme, Sucrose, Vegetable Fat and Oils [Hydrogenated Palm Kernel, Emulsifiers (E492) (E322-Sunflower)], Cocoa Powder, Maltodextrin, Sodium Chloride, Flavouring, Emulsifier (E322) (Soya), Dextrose, Desiccated Coconut, Flavouring and Colourant (E150c, Glucose)

PACKAGING

| Code | Size | Type | Palletisation |
|-------|-------|--|---------------|
| 38410 | 12 KG | 6 individual 2kg poly sachets packed into a carton | |

NUTRITIONAL INFORMATION

| Type | Value |
|--------------------------|----------|
| Energy (kj) | 1,851.00 |
| Protein (g) | 5.20 |
| Total Fat (g) | 14.00 |
| Saturated fat (g) | 6.70 |
| Mono-unsaturated fat (g) | 1.90 |
| Poly-unsaturated fat (g) | 0.70 |
| Ash (g) | 0.00 |
| Carbohydrates (g) | 62.00 |
| Total Dietary Fibre (g) | 2.60 |
| Sugars (g) | 15.00 |
| Sodium (mg) | 205.40 |

METHOD

| | |
|----------------------------|-------|
| Group 1 | |
| Ingredient | KG |
| BAKELS NO-BAKE CARAMEL | 2.000 |
| Creamy Yellow Margarine | 0.500 |
| Water | 0.200 |
| Total Weight: 2.700 | |

YIELD

1 standard half tray (390 x 470mm)

DESCRIPTION

Place all ingredients in mixing bowl. Blend together on low speed. Scrape down. Blend on low speed until ingredients are well combined (1-2 minutes). Press firmly into an ungreased baking tray or foil. (Baking tray may be lined with silicone paper). Place tray in a cool place (ideally refrigerate) until the product is set (approximately 1½ hours.). For improved cutting and eating qualities, allow to stand overnight in a cool place. When cool, top with Fudge Icing or any desired topping.

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.



STORAGE

Cool and dry conditions



SHELF LIFE

365 days



TYPE

Powder



ALLERGENS

Wheat, Gluten, Milk, Egg, Soya



CATEGORY

Biscuit and Slice Mixes



INGREDIENT FEATURES

Halaal and Kosher certified