



# BAKELS NO-BAKE CHOCOLATE SLICE MIX

## **OVERVIEW**

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

#### **INTENDED USE/ABUSE:**

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

### **INGREDIENTS**

Wheat Flour, Sugar, Vegetable Fat and/or Oil, Invert Syrup, Butter (Milk), Sodium Chloride, Eggs, Raising Agents (E450i, E500), Emulsifier (E322), Desiccated Coconut, Cocoa Powder, Dextrose, Flavouring

## **PACKAGING**

Code Size Type Palletisation
38400 12 KG 6 individual 2kg poly sachets packed into a carton



### NUTRITIONAL INFORMATION

| Туре                     | Value    |
|--------------------------|----------|
| Energy (kj)              | 1,832.00 |
| Protein (g)              | 6.30     |
| Total Fat (g)            | 17.20    |
| Saturated fat (g)        | 12.00    |
| Mono-unsaturated fat (g) | 1.90     |
| Poly-unsaturated fat (g) | 0.70     |
| Ash (g)                  | 0.00     |
| Carbohydrates (g)        | 62.00    |
| Total Dietary Fibre (g)  | 5.50     |
| Sugars (g)               | 17.00    |
| Sodium (mg)              | 191.60   |

### **METHOD**

| Group 1                 |                     |
|-------------------------|---------------------|
| Ingredient              | KG                  |
| No-bake Slice Chocolate | 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.













Cool and dry conditions

365 days

Powder

Wheat, Gluten, Milk, Egg, Soya







Halaal and Kosher certified