



MAGWINYA / VETKOEK MIX

OVERVIEW

An off-white, free flowing powder.

INTENDED USE/ABUSE:

- **MAGWINYA/VETKOEK MIX** is a complete mix that only requires the addition of lukewarm water and yeast (dry or wet) and is suitable for shorter proofing time. **MAGWINYA/VETKOEK MIX** gives a fluffy texture on the inside and crispy texture on the outside.
- Not suitable for consumers suffering with coeliac disease or other gluten- 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.

USAGE

As per recipe

INGREDIENTS

Dextrose, Wheat Protein, Sodium Chloride, Oxidizing Agent, Enzymes

PACKAGING

Code	Size	Type	Palletisation
39268	12.5 KG	Poly bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kj)	1,467.00
Protein (g)	11.80
Total Fat (g)	2.20
Saturated fat (g)	0.80
Mono-unsaturated fat (g)	0.30
Poly-unsaturated fat (g)	1.00
Ash (g)	1.00
Carbohydrates (g)	70.00
Total Dietary Fibre (g)	5.00
Sugars (g)	13.00
Sodium (mg)	513.20

METHOD

Group 1	
Ingredient	KG
Magwinya/ Vetkoek Mix	1.000
Wet Yeast	0.035
Water (luke warm)	0.550
Total Weight:	1.585

DESCRIPTION

Place all ingredients into a mixing bowl. Mix using a spiral mixer, at medium speed for ± 3 minutes and then on fast speed for 5 minutes. Transfer the mixture to an oiled container and proof outside the proofer for ± 1 hour or inside proofer for ± 45 minutes. Scoop into desired size and fry in hot oil until golden brown. Cool down slightly, cut open and add filling. A variety of different sweet or savoury fillings can be used.



STORAGE

Cool and dry conditions



SHELF LIFE

365 days



TYPE

Powder



ALLERGENS

Gluten (wheat)



CATEGORY

Speciality Bread and Roll Mixes



INGREDIENT FEATURES

Halaal certified