



PETTINA ICE BOX BISCUIT MIX

OVERVIEW

An off-white free-flowing powder that has a sweet aroma.

INTENDED USE/ABUSE:

- PETTINA ICE BOX BISCUIT MIX is biscuit premix requiring only the addition of MASTERMARG and water to produce a basic biscuit dough to which
 ingredients may be added to produce a variety of biscuits and cookies.
- Varieties include: Jan Hagel (Dutch biscuits), almond, cherry, citrus, chocolate and coconut biscuits. In addition to being an ideal premix for short crust pastry.
- 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, Sucrose, Soya Flour, Sodium Chloride, Raising Agents (E450i, E500), Anti-Caking Agent (E170), Flavouring

PACKAGING

Code	Size	Туре	Palletisat <mark>ion</mark>
37900	12.5 KG	Poly bag	



NUTRITIONAL INFORMATION

Туре	Value
Energy (kj)	1,134.00
Protein (g)	7.70
Total Fat (g)	1.70
Saturated fat (g)	0.70
Mono-unsaturated fat (g)	0.20
Poly-unsaturated fat (g)	0.70
Cholesterol (g)	0.00
Ash (g)	1.00
Carbohydrates (g)	45.00
Total Dietary Fibre (g)	3.10
Calcium (mg)	194.80
Sodium (mg)	381.70

METHOD

Group 1
Ingredient KG
Pettina Ice Box Biscuit Mix 1.000
Creamy Yellow Margarine 0.300
Water 0.100

Total Weight: 1.400

DESCRIPTION

Place all the ingredients into mixing bowl. Blend together on slow speed until clear. Roll dough into round bars 30mm thick. Refrigerate or freeze overnight.

Cut into slice of 7.5mm wide with a sharp knife. Arrange dough on lightly greased trays. When biscuits have reached room temperature bake at 190?C until golden brown.

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), Soya

ALLERGENS



