

# APITO EXPRESSO PASTE

## OVERVIEW

To provide strong coffee flavour and colour for all types of baked goods

## USAGE

The usage rate can be varied to suit flavour and colour requirement. Normal recommended usage rate is 3% on total batter or dough weight

## INGREDIENTS

Water, Permitted Flavouring, Permitted Colouring (E150(d)), Solvent (E1520), Thickener (E466), Permitted Preservative (E202)

## PACKAGING

Code	Size	Type	Palletisation
4483	2 KG	Jar	

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	171.00
Energy (Kcal)	41.00
Protein (g)	1.10
Fat (g)	0.00
Fat (of which saturates)(g)	0.00
Carbohydrate (g)	9.20
Carbohydrate (of which sugars)(g)	0.30
Sodium (mg)	113.00

## METHOD

### Group 1

Ingredient	KG
FINO COFFEE BOY ( PART 2)	0.200
BUTTA BUTTEROILS SUBSTITUTE	0.066
<b>Total Weight:</b>	<b>0.266</b>

### Group 2

Ingredient	KG
Oil	0.033
Water	0.033
<b>Total Weight:</b>	<b>0.066</b>

### Group 3

Ingredient	KG
APITO EXPRESSO PASTE	0.035
<b>Total Weight:</b>	<b>0.035</b>

## DESCRIPTION

1. Cream Group 1 on 2nd speed for 2 minutes. 2. Cream further for 5 minutes on top speed. Scrape down in between. 3. Add Group 2 and cream for 30 seconds on 2nd speed. 4. Add Group 3 and cream until well incorporated. 5. Pipe the coffee boy topping on top (70%) of bun (weight of bun = 60 g/nos). 6. Bake at 180°C for approximately 25 minutes.



### STORAGE

Cool and dry conditions 30 ±  
5°C Cool and dry conditions  
30 ± 5°C



### SHELF LIFE

365 days



### TYPE

Jar



### ALLERGENS

Sulphites



### CATEGORY

Colouring & Flavouring, Paste



### BRANDS

Apito