

# BAKELS MARGARINE P

## OVERVIEW

Highly versatile. Used in all types of cakes to impart softness and moist-eating quality. Also suitable for use in mock creams, cooking, frying and spreading on bread.

## USAGE

Refer to recipe

## INGREDIENTS

Vegetable Fats & Oils (Palm Based), Vegetable Fats (Palm Based) (Hydrogenated), Water, Vegetable Oils (Palm Based), Salt, Permitted Emulsifier (E471, E475), Lactose, Acidity Regulator (E330), Antioxidants (E320, E321), Natural Colouring (E160(a))

## PACKAGING

Code	Size	Type	Palletisation
1525 / 1528	20 KG	Carton	
1525 / 1528	20 KG	Pail	

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	3,060.00
Energy (Kcal)	730.00
Protein (g)	0.00
Fat (g)	82.00
Fat (of which saturates)(g)	51.20
Carbohydrate (g)	0.20
Carbohydrate (of which sugars)(g)	0.20
Dietary Fibre (g)	0.00
Sodium (mg)	764.00

## METHOD

Group 1	
Ingredient	KG
BAKELS MARGARINE P	0.200
BAKELS NO BAKE SLICES MIX	1.000
Water	0.100
<b>Total Weight: 1.300</b>	

## DESCRIPTION

1. Place all ingredients in mixing bowl and blend together with beater on low speed. 2. Scrape down. 3. Continue to mix on low speed until well combined. 4. Press firmly into an ungreaed baking tray. 5. Chilled firmly before final decoration. Notes: Chilled for 60 minutes. Coat with melted BAKELS CHOCOLATE BUTTONS, CHOCOLATE GANACHE,HAZELNUT TRUFFLE, FONDANT OR BAKELS NUT TRUFFLE and decorate with glazed red cherry, nuts, almond flake, dessiccated coconuts or melted white chocolate as desired.



### STORAGE

Cool and dry conditions  $18 \pm 2^{\circ}\text{C}$   
Cool and dry conditions  
 $18 \pm 2^{\circ}\text{C}$



### SHELF LIFE

365 days



### TYPE

Carton|Pail



### ALLERGENS

Milk, Milk Products, Sulphites



### CATEGORY

Cakes, Muffins & Sponge Products, Margarine



### BRANDS

Bakels