



# **BAKELS PANCAKE MIX**

# **OVERVIEW**

Require only addition of water for production of high quality pancake.

#### **USAGE**

Stir pancake premix with water until well mixed. Do not beat.

## **INGREDIENTS**

Wheat Flour, Sugar, Non Fat Milk Solids, Egg Powder, Vegetable Fats & Oils, Leavening Agent (E450, E500, E341), Egg White Powder, Glucose Syrup Solid, Permitted Emulsifier (E471), Salt, Vegetable Oils (Palm Based), Permitted Flavouring

### **PACKAGING**

Code	Size	Туре	Palletisation
3871	10 KG	Bag	



#### **NUTRITIONAL INFORMATION**

Туре	Value
Energy (kJ)	1,520.00
Energy (Kcal)	364.00
Protein (g)	13.80
Fat (g)	6.40
Fat (of which saturates)(g)	2.60
Carbohydrate (g)	64.00
Carbohydrate (of which sugars)(g)	14.10
Sodium (mg)	777.00

#### **METHOD**

Group 1

Ingredient KG **BAKELS PANCAKE MIX** 1.000 1.170 Water

Total Weight: 2.170

## **DESCRIPTION**

1. Stir Group 1 by using wire whisk or spoon until mixed (Do Not Beat). 2. Rub griddle or frying pan with oil. 3. Heat until water dropped from your hand bounces around. 4. Drop about ½ - 1 ladle for each pancake. 5. Cook until bubbled all over the top and brown on the bottom. 6. Flip, cook until brown on other side. 7. Keep your griddle or frying pan very hot at all the times.



#### **STORAGE**

Cool and dry conditions 18 ± 2°CCool and dry conditions 18 ± 2°C



**SHELF LIFE** 

365 days

Bag



#### **ALLERGENS**

Wheat, Wheat Products, Egg, Egg Products, Milk, Milk Products



**CATEGORY** 

Confectionery, Confectionery Mixes

**FINISHED PRODUCT** 

Pancake



**BRANDS** 

Bakels