



**BAKELS**

*Pau Mix*

*Chocolate Panda Pao*

*Chocolate Orange Pao*

*Chocolate Meringue*

*Black Pao*

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**BAKELS PAU MIX**

## OVERVIEW

For the preparation of steam pau.

## INGREDIENTS

Wheat Flour, Sugar, Vegetable Fats & Oils (Palm Based), Leavening Agents (E500, E541, E341), Permitted Emulsifiers (E472(e), E322, E471)

## PACKAGING

Code	Size	Type	Palletisation
3724	10 KG	Pail	

## NUTRITIONAL INFORMATION

Type	Value
Energy (Kcal)	368.00
Energy (kJ)	1,540.00
Protein (g)	8.20
Fat (g)	6.80
Fat (of which saturates)(g)	3.20
Carbohydrate (g)	75.30
Carbohydrate (of which sugars)(g)	16.00
Sodium (mg)	74.00

## METHOD

Group 1	
Ingredient	KG
BAKELS PAU MIX	0.500
BAKELS INSTANT ACTIVE DRIED YEAST	0.005
Water (variable)	0.190
<b>Total Weight: 0.695</b>	

## DESCRIPTION

1. Mix Group 1 for 3 minutes at speed 1 2. Further mix for 12 - 13 minutes until the dough is well developed. 3. Allow dough to rest for 60 minutes OR till the dough double size. 4. Roll and fold OR alternatively remix for 2 + 7 minutes to de-gas purposes (smooth dough shall be obtained) 5. Scale and mould the dough 60g each. 6. Rest for 10minutes. 7. Prove the dough for 45minutes at 37°C and humidity 75. 8. Steam for 11-12minutes.



### 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

Pail



### ALLERGENS

Wheat, Wheat Products, Soy,  
Soy Products



### CATEGORY

Breads, Rolls & Pastry, Steam Bun



### FINISHED PRODUCT

Steam Pau



### BRANDS

Bakels