



BAKELS PAVLOVA MIX

OVERVIEW

A powdered premix for use with sugar and water to make pavlova and meringue products.

INGREDIENTS

Sugar, Egg White Powder, Starch, Thickener (E466), Thickener (E412), Acidity Regulator (E330)

PACKAGING

Code	Size	Туре	Palletisation
3737	5 KG	Bag	



NUTRITIONAL INFORMATION

Туре	Value
Energy (kJ)	1,670.00
Protein (g)	5.60
Fat (<g)< td=""><td>0.10</td></g)<>	0.10
Fat (of which saturates)(<g)< td=""><td>0.10</td></g)<>	0.10
Carbohydrate (g)	91.60
Carbohydrate (of which sugars)(g)	88.80
Sodium (<mg)< td=""><td>1.00</td></mg)<>	1.00

METHOD

Group 1

IngredientKGBAKELS PAVLOVA MIX0.125Water0.130Sugar0.065

Total Weight: 0.320

DESCRIPTION

1. Preheat oven at 170°C. 2. Mix BAKELS PAVLOVA MIX with water in mixing bowl and whisk for 15 seconds at slow speed. 3. Scrap down the mixture and whisk another 2 minutes at high speed. 4. Add in sugar and whisk for 1 minute at slow speed, then further whisk for extra 1 minute at high speed. 5. Pipe 20gm batter (or as desire) on baking tray layered with baking sheet. 6. Bake at 70°C±5°C for 10 minutes (depending weigh of batter). 7. Off the temperature and retained product in oven for 55 minutes.



STORAGE

4

SHELF LIFE

365 days

 $\frac{1}{2}$

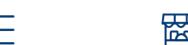
TVDE

Bag

ALLERGENS

Egg, Egg Products, Sulphites

Cool and dry conditions 18 \pm 2°CCool and dry conditions 18 \pm 2°C



FINISHED PRODUCT

(4)

BRANDS

Confectionery, Meringue Mixes

CATEGORY

Pavlova

Bakels