



## BAKELS SHORTBREAD PREMIX

### OVERVIEW

A complete shortbread premix for baking pineapple tart and tart crust. Use with BAKELS tested recipes.

### INGREDIENTS

Wheat Flour, Icing Sugar, Starch, Milk Solids, Permitted Flavouring, Modified Starch, Leavening Agent (E500), Salt

### PACKAGING

| Code | Size  | Type | Palletisation |
|------|-------|------|---------------|
| 3794 | 15 KG | Bag  |               |

## NUTRITIONAL INFORMATION

| Type                              | Value  |
|-----------------------------------|--------|
| Energy (kJ)                       | 837.00 |
| Protein (g)                       | 6.90   |
| Fat (g)                           | 2.10   |
| Fat (of which saturates)(g)       | 1.10   |
| Carbohydrate (g)                  | 78.50  |
| Carbohydrate (of which sugars)(g) | 23.10  |
| Sodium (mg)                       | 90.00  |

## METHOD

|   |                            |
|---|----------------------------|
| Group 1                                       |                            |
| Ingredient                                    | KG                         |
| Bakels Short Bread Mix                        | 0.500                      |
| Bakels Butta Blend/ Bakels Magarine Special   | 0.250                      |
|   | <b>Total Weight: 0.750</b> |
| Group Option – For chocolate tart shell, add: |                            |
| Ingredient                                    | KG                         |
| Dark Cocoa Powder                             | 0.025                      |
|   | <b>Total Weight: 0.025</b> |

## DESCRIPTION

1. Mix all ingredients until it forms a dough. 2. Shape the dough into a tart mould. 3. Bake it at 180°C for ±12 minutes.



### STORAGE

Clean and cool conditions 18  
± 2°C Clean and cool  
conditions 18 ± 2°C



### SHELF LIFE

365 days



### TYPE

Bag



### ALLERGENS

Wheat, Wheat Products, Milk,  
Milk Products, Sulphites



### CATEGORY

Confectionery, Biscuit & Cookies Mixes



### FINISHED PRODUCT

Tart Shell



### BRANDS

Bakels