



## PETTINA KOKOMIX

### OVERVIEW

For the convenient production of a delicious coconut based confectionery. Especially suitable as individual items for use in a wide range of cake slices and tarts

### USAGE

The standard usage is to blend with water then bake. Flavours, Colours and other ingredients can be added as required.

## INGREDIENTS

Dessicated Coconut, Sugar, Wheat Flour, Non Fat Milk Solids, Modified Starch (E1422), Leavening Agent (E450, E500), Stabilizer (E401), Starch, Mineral Salt (E170), Permitted Flavouring, Permitted Colouring (E102, E110)

## PACKAGING

Code	Size	Type	Palletisation
3850	10 KG	Bag	

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,930.00
Energy (Kcal)	461.00
Protein (g)	1.20
Fat (g)	31.00
Fat (of which saturates)(<g)	0.10
Carbohydrate (g)	44.70
Carbohydrate (of which sugars)(g)	37.00
Sodium (mg)	117.00

## METHOD

Group 1	
Ingredient	KG
PETTINA KOKOMIX	0.200
Water	0.080
<b>Total Weight: 0.280</b>	

## DESCRIPTION

1. Make a paste with Group 1, using a beater at medium speed for 3 minutes. 2. Mould as desired. 3. Bake at 200°C, top 1 and bottom 1 for about 18 minutes until golden brown.



### STORAGE

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



### SHELF LIFE

180 days



### TYPE

Bag



### ALLERGENS

Wheat, Wheat Products, Milk,  
Milk Products, Sulphites



### CATEGORY

Other Products, Other Mixes



### BRANDS

Pettina