BAKELS
BAKERY INGREDIENTS SINCE 1904

www.bakelsingapore.com.sg

STARLIGHT

OVERVIEW

For use in puff pastry to provide thin continuous fat layers giving maximum lift in the oven

USAGE

Use in any puff of flakily pastry recipe at 50% -100% of flour weight. Suitable for all methods of pastry manufacture

INGREDIENTS

Vegetable Fats (Palm Based) (Hydrogenated), Water, Vegetable Oils (Palm Based), Salt, Permitted Emulsifier (E322, E471), Acidity Regulator (E330), Permitted Flavouring, Natural Colouring (E160(a))

PACKAGING

Code	Size	Type	Palletisation
1680	12 KG	Carton	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	3,100.00
Energy (Kcal)	740.00
Protein (g)	0.00
Fat (g)	82.60
Fat (of which saturates)(g)	59.60
Carbohydrate (<g)	0.10
Carbohydrate (of which sugars)(g)	0.00
Sodium (mg)	912.00

METHOD

Group 1	
Ingredient	KG
Plain Flour	1.000
Water	0.460
STARLIGHT	0.300
BAKELS MARGARINE P	0.100
Sugar	0.030
Salt	0.015
	Total Weight: 1.905

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DESCRIPTION

1. Mix Group 1 to form a dough and rest for 20 minutes. 2. Roll dough to a rectangular shape. 3. Cover half of the dough with neatly form pastry margarine. 4. Roll out and give one half turn, roll out again and give a second half turn. 5. Rest dough for 20 minutes and give a final half turn. 6. Rest for further 20 minutes before rolling out and cut to size. 7. Roll dough to 3 mm in thickness, cut pastry to 10 × 3 cm, pock hole on pastry and bake at 210°C for 12 minutes. 8. Allow pastry to cool, egg wash and sprinkle desired topping. 9. Bake at 150°C for approximate 60 minutes.



STORAGE

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



SHELF LIFE

365 days



TYPE

Carton



ALLERGENS

Soy, Soy Products



CATEGORY

Pastry Fats, Breads, Rolls & Pastry