APITO FLAVOURING PASTE – STRAWBERRY

OVERVIEW

A strawberry flavoured paste for cakes, sponges and icings. Add approximately 30g of Apito Strawberry Paste for each 1kg of icing, cream or cake batter for a sweet flavour and pink colour.

USAGE

Use approximately 30 grams of Apito Strawberry Flavouring Paste for each 1kg of icing, cream or cake batter.

INGREDIENTS

Water, Propylene Glycol (1520), Vegetable Gums (413, 415), Flavour, Colours (102, 122, 123), Preservative (202)

PACKAGING

Code	Size	Type	Palletisation
441003	1 KG	Bottle	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	159.00
Protein (g)	0.00
Fat- Total g	0.00
Fat - Saturated g	0.00
Carbohydrate (g)	8.00
Carbohydrate-Sugars g	0.00
Dietary Fibre g	0.40
Sodium mg	6.00

METHOD

Group 1

Ingredient	KG
Cream Cheese	0.250
Thickened Cream	0.500
Water	0.030
Pettina Fond Suisse	0.250
Pettina Cheesecake Mix	0.600
Tinned Strawberries	0.420
Apito Strawberry Flavouring Paste	0.060
Total Weight:	2.110

DESCRIPTION

1. Place all Group 1 ingredients in mixing bowl. 2. Whisk for 1 minute on low speed. 3. Scrape down. 4. Whisk for 5-7 minutes on top speed. 5. Using a 25 cm x 6 cm deep hoop with a 1 cm thick sponge on bottom. 6. Place filling in hoop, smooth top and refrigerate. 7. Decorate with rosette of cream and ½ strawberry dipped in HADEJA FLAN GEL.

STORAGE

Store below 25°C in clean, dry conditions and protected from direct sunlight.

SHELF LIFE

365 days

TYPE

Bottle

ALLERGENS

Contains: no added allergens, May be present due to shared equipment: sulphites

CATEGORY

Flavouring Pastes, Essences & Colours

FINISHED PRODUCT

Cake