



## PETTINA KOKOMIX

### OVERVIEW

Pettina Kokomix is a complete mix, requiring only the addition of cold water for the production of delicious coconut lines. Finished goods are top quality, moist eating and hold their shape, with a delicious coconut flavour. Suitable for Coconut drops, coconut slice, macaroons.

### INGREDIENTS

Coconut (preservative (223 sulphites)), Sugar, Wheat Flour, Milk Solids, Thickener (1422), Raising agents (450, 500), Vegetable gum (401), Natural Flavour, Natural Colours (100, 160c)

### PACKAGING

Code	Size	Type	Palletisation
385002	10 KG	Bag	

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	2,220.00
Protein (g)	4.60
Fat- Total g	31.90
Fat - Saturated g	28.00
Carbohydrate (g)	53.10
Carbohydrate-Sugars g	42.90
Dietary Fibre g	7.40
Sodium mg	143.00

## METHOD

Group 1	
Ingredient	KG
Pettina Kokomix	3.000
Water (Variable)	1.200
Sliced Almonds	0.150
Apito Imitation Almond Essence	0.010
<b>Total Weight: 4.360</b>	

## YIELD

The above recipe is suitable for one standard baking tray. Suggested decoration: Dust with 424001 PETTINICE DUSTING SUGAR or 422502 BAKELS ICING SUGAR MIXTURE or leave plain

## DESCRIPTION

ALMOND DELIGHT SLICE - (Using Pettina Kokomix) 1. Par bake a Sweet Shortpaste Sheet (Recipe No. 16608A) 2. Spread a thin layer of APRICOT FILLING 3. Place all ingredients in mixing bowl 4. Blend on 2nd speed for approximately 3 minutes 5. Spread mixture over prepared Shortbread Sheet 6. Sprinkle approximately 50g sliced almonds on top of slice 7. Bake at oven temperature 180°C 8. Allow to cool completely prior to decorating



### STORAGE

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



### SHELF LIFE

182 days



### TYPE

Bag



### ALLERGENS

Contains: wheat, gluten, milk, sulphites, May be present due to shared equipment: egg and soy



### CATEGORY

Slice Mixes & Bases



### FINISHED PRODUCT

Slices