



BAKELS TIGER PASTE MIX

OVERVIEW

A powder mix for the production of tiger bread. Simply add water to create a paste, then apply on top of bread dough to create a "Tiger" effect when baked.

INGREDIENTS

Rice Flour, Sugar, Yeast, Iodised Salt

PACKAGING

Code	Size	Type	Palletisation
196852	8 x 1 KG	Carton	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,470.00
Protein (g)	7.70
Fat- Total g	1.00
Fat - Saturated g	0.20
Carbohydrate (g)	76.50
Carbohydrate-Sugars g	4.90
Dietary Fibre g	1.10
Sodium mg	678.00

METHOD

Group 1	
Ingredient	KG
Bakels Tiger Paste Mix	1.000
Water	1.000
Total Weight:	2.000

DESCRIPTION

1. Add Bakels Tiger Paste Mix to the water and whisk together until the mixture is a smooth paste. 2. Allow to stand for 10 minutes before using. 3. Using the Bakels Advance Bread & Roll Concentrate (394651), make up Vienna shaped loaves. 4. Proof as usual but halfway through the proofing remove the loaves from the proofer. 5. Smear 30 - 40g of the Tiger paste over the top of each of the loaves. 6. Return the loaves to the proofer and allow to fully proof. 7. Bake at 230°C.



STORAGE

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



SHELF LIFE

365 days



TYPE

Carton



ALLERGENS

Contains: no added allergens, May be present due to shared equipment: gluten, egg, milk, soy and sulphites



CATEGORY

Bread Toppings



FINISHED PRODUCT

Tiger Bread