



CREME SHORTENING – MEDIUM GRADE

OVERVIEW

An animal/vegetable based creme shortening blend for producing mock creams and various icings such as buttercreams and fudge icings.

INGREDIENTS

Vegetable Oil, Animal Fat, Emulsifiers (322 soy, 471), Antioxidant (307b), Food Acid (330), Colour (160a)

PACKAGING

Code	Size	Type	Palletisation
173401	15 KG	Carton	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	3,700.00
Protein (g)	1.00
Fat- Total g	99.80
Fat - Saturated g	65.40
Fat-Trans g	2.30
Carbohydrate (g)	1.00
Carbohydrate-Sugars g	1.00
Dietary Fibre g	0.00
Sodium mg	5.00

METHOD

Group 1	
Ingredient	KG
Bakels Creme Shortening	2.000
Sugar	1.500
Total Weight: 3.500	
Group 2	
Ingredient	KG
Water (23°C)	1.000
Apito Essence Vanilla 101	0.000
Total Weight: 1.000	

YIELD

In winter time it is advisable to replace part of the water component with liquid oil to improve consistency and spreadability. In warmer climates it is recommended to use the harder grade creme shortening or replace 50% of the product with BAKELS CAKE MARGARINE. The finished product will incorporate APITO FLAVOURING PASTE (15g per kg of finished mock cream)

DESCRIPTION

BASIC MOCK CREAM - (Using Bakels Crème Shortening - Medium Grade) 1. Soften Group 1 with beater on low speed 2. Attached whisk and continue on medium speed to help dissolve the sugar (approx. 20 minutes) 3. Scrape Down 4. Slowly incorporate water ensuring each addition is incorporated totally before adding the next quantity



STORAGE

Store below 20°C in clean dry conditions and protected from direct sunlight



SHELF LIFE

365 days



TYPE

Carton



ALLERGENS

Contains: soy



CATEGORY

Fats & Oils, Sponge & Cake Emulsifiers- Cake- Margarines



FINISHED PRODUCT

Mock Cream