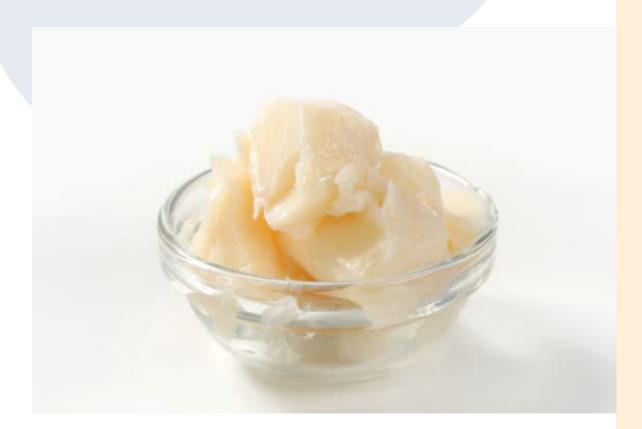


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# **CREME SHORTENING - MEDIUM GRADE**

## **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** 173401 **Size** 15 KG **Type** Carton Palletisation



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#### **NUTRITIONAL INFORMATION**

Туре	
Energy (kJ)	
Protein (g)	
Fat- Total g	
Fat - Saturated g	
Fat-Trans g	
Carbohydrate (g)	
Carbohydrate-Sugars g	
Dietary Fibre g	
Sodium mg	

#### 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

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Store below 20°C in clean dry conditions and protected from direct sunlight	C SHELF LIFE 365 days	<b>EXAMPLE</b> Carton	<b>ALLERGENS</b> Contains: soy	
:= Categor	Y		PRODUCT	

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

Mock Cream