



FINO MEAT THICKENING

OVERVIEW

Bakels Fino Meat Thickening Powder is a blend for thickening and stabilising meat pie filling. Freeze thaw stable.

INGREDIENTS

Wheat flour (thiamine, folate), Maize Starch, Thickener (1422), Wheat starch

PACKAGING

Code
731601

Size
15 KG

Type
Bag

Palletisation

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,480.00
Protein (g)	4.00
Fat- Total g	0.50
Fat - Saturated g	0.10
Carbohydrate (g)	81.50
Carbohydrate-Sugars g	0.70
Dietary Fibre g	1.10
Sodium mg	57.00

METHOD

Group 1	
Ingredient	KG
Minced Steak	0.400
Water	0.500
Fino Meat Pie Seasoning	0.020
Total Weight:	0.920
Group 2	
Ingredient	KG
Water	0.100
Fino Meat Thickening	0.050
Total Weight:	0.150

DESCRIPTION

Meat Pie Filling 1. Make a slurry with the water and FINO MEAT THICKENING in Group 2. 2. Boil Group 1 and when thoroughly boiling stir in Group 2. 3. Continue to stir until the mixture comes back to the boil. 4. For superior freeze/thaw stability keep the mixture at boiling point for a further 3-5 minutes.

ADDITIONAL INFORMATION

Product Info:

Short eating and free from starchy flavour or glenous characteristics.

Freeze/thaw stability.

Meat will not boil out during baking.

No seasonings or colour.



STORAGE

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



SHELF LIFE

365 days



TYPE

Bag



ALLERGENS

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



CATEGORY

Specialised Pie & Potato Products



FINISHED PRODUCT

Pie