



PASTRY GEMS (HARD GRADE)

OVERVIEW

An animal-based pastry fat for all puff and flaky pastry with a firm consistency. Suitable for a wide range of applications, giving pastry dough excellent lift and plasticity.

INGREDIENTS

Animal Fat, Vegetable Oil, Water, Salt, Emulsifiers (471, 322 soy), Acidity regulator (500), Antioxidant (307b soy), Food Acid (330)

PACKAGING

Code
166111

Size
15 KG

Type
Carton

Palletisation

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	2,840.00
Protein (g)	1.00
Fat- Total g	76.60
Fat - Saturated g	56.10
Carbohydrate (g)	1.00
Carbohydrate-Sugars g	1.00
Sodium mg	1,250.00

METHOD

Group 1	
Ingredient	KG
Water (Variable)	1.100
Egg Colour (as desired)	0.000
Salt	0.025
Bakers Flour	2.000
Pastry Gems - Hard (1/2 paste)	1.000
Total Weight:	4.125

YIELD

For 3/4 paste, increase PASTRY GEMS to 1.500kg. PASTRY GEMS can be substituted in the above recipe with VEGETABLE PASTRY NUGGETS

DESCRIPTION

FLAKY PASTRY - (Using Pastry Gems - Hard Grade) 1. Place water and colour in mixing bowl followed by flour and salt 2. Mix with dough hook approx. 45 seconds or until almost clear 3. Add PASTRY GEMS and only just mix through 4. Do not over-mix the dough after adding the pastry gems 5. Give 3 half turns then rest 6. Give a further 2 half turns 7. Rest 15 minutes before rolling and at least 15 minutes before baking 8. Whilst resting the dough between turns, keep covered with a plastic sheet or damp cloth 9. Oven temperature 230°C



STORAGE

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



SHELF LIFE

273 days



TYPE

Carton



ALLERGENS

Contains: soy



CATEGORY

Pastry Margarines



FINISHED PRODUCT

Pastry Gems