



## PASTRY GEMS — (MEDIUM GRADE)

### OVERVIEW

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

### INGREDIENTS

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

### PACKAGING

**Code**  
166011

**Size**  
15 KG

**Type**  
Carton

**Palletisation**

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	2,038.00
Protein (g)	1.00
Fat- Total g	76.70
Fat - Saturated g	48.00
Carbohydrate (g)	1.00
Carbohydrate-Sugars g	1.00
Dietary Fibre g	0.00
Sodium mg	1,300.00

## METHOD

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

## DESCRIPTION

Flaky Pastry - USING Pastry Gems - Medium Grade 1. Place water and colour in mixing bowl followed by flour and salt. 2. Mix with dough hook approximately 45 seconds or until almost clear. 3. Add PASTRY GEMS and only just mix through. Do not over-mix the dough after adding the pastry gems. 4. Give 3 half-turns, then rest. 5. Give a further 2-half turns. 6. Rest 15 minutes before rolling and at least 15 minutes before baking. 7. Whilst resting the dough between turns, keep covered with a plastic sheet or damp cloth. 8. Oven temperature 230°C. Notes: For  $\frac{3}{4}$  paste, increase PASTRY GEMS to 1.500 kg. PASTRY GEMS can be substituted in the above recipe with VEGETABLE PASTRY NUGGETS.



### STORAGE

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



### SHELF LIFE

365 days



### TYPE

Carton



### ALLERGENS

Contains: soy



### CATEGORY

Pastry Margarines



### FINISHED PRODUCT

Pastry Gems