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# PETTINA APPLE AND BLUEBERRY MIX

### **OVERVIEW**

A complete mix for producing an apple and blueberry filling. Just add water for a sweet, versatile filling for flans, pies, turnovers and other pastry goods. Contains dried apple pieces.

#### **INGREDIENTS**

Sugar, Thickener (1422), Dried apple (17%), preservative (220 contains sulphites)), Acidity regulator (330), Blackberry powder, Blueberry Powder (0.5%), Preservative (202), Colours (102, 122, 123)

#### PACKAGING

**Code** 583002

**Size** 5 KG **Type** Carton Palletisation



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#### **NUTRITIONAL INFORMATION**

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#### METHOD

Group 1	
Ingredient	KG
Pastry Gems - Hard (1/2 paste)	1.000
Water	2.400
	Total Weight: 3.400

#### DESCRIPTION

Apple and Blueberry Flan Filling 1. Place PETTINA APPLE & BLUEBERRY MIX in a clean bowl. 2. Add the water and stir in gently. 3. Allow to soak for a minimum of 15 minutes. 4. The filling is now ready for use in flans, pies, turnovers etc. Notes: If not using the complete pack of PETTINA APPLE & BLUEBERRY MIX make sure the apple pieces are thoroughly blended through the powder before weighing off. Ensure the mixing bowl and other utensils are thoroughly cleaned. Any filling not being used at the time of preparation should be refrigerated and stored in a clean container.

#### **ADDITIONAL INFORMATION**

Product Information: Complete mix ? just add water. Versatile product, excellent for flans, pies, turnovers, slices or muffins. Outstanding characteristics of a full fresh apple and blueberry flavour. Filling is an attractive blueberry colour.



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