



PETTINA CHEESECAKE MIX

OVERVIEW

A premix for a rich and creamy cheesecake, with a hint of lemon flavour. Freeze/thaw stable, with many recipe variations available including both baked and cold-set cheesecakes.

INGREDIENTS

Milk Solids, Cream Cheese Powder (22%) (cream(milk), milk solids, sugar, emulsifier (471), salt, antioxidant (307b), culture), Sugar, Vegetable Fat (Palm Oil, Lactose (Milk), Milk Protein), Vegetable Oil (antioxidant (307)), Thickeners (1422, 1442), Whipping agent (glucose, vegetable oil, emulsifier (472a), milk solids), Acidity regulator (330), Natural Flavour

PACKAGING

Code	Size	Type	Palletisation
579003	10 KG	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	2,370.00
Protein (g)	11.20
Fat- Total g	36.90
Fat - Saturated g	21.10
Carbohydrate (g)	47.10
Carbohydrate-Sugars g	38.70
Dietary Fibre g	0.00
Sodium mg	273.00

METHOD

Group 1	
Ingredient	KG
Pettina Cheesecake Mix	1.600
Water	1.200
Egg	0.400
Total Weight:	3.200

DESCRIPTION

Baked Cheesecake (Using Pettina Cheesecake Mix) 1. Place eggs and water in mixing bowl. 2. Add the PETTINA CHEESECAKE MIX and whisk on top speed for 1 minute. 3. Scrape down and continue whisking for a further 2 minutes. 4. Line 18cm sponge tins with biscuit crumb base. 5. Fill with PETTINA CHEESECAKE MIX to within 3 mm of top of the prepared case. 6. Bake at 160°C for approximately 35 minutes. 7. Care should be taken not to over-bake as cheesecake should only be baked until the filling sets. 8. This recipe is sufficient for seven 18 cm cheesecakes.



STORAGE

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



SHELF LIFE

365 days



TYPE

Bag



ALLERGENS

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



CATEGORY

Cheesecake Mixes



FINISHED PRODUCT

Cheesecake