



PETTINA CHOCOLATE FLAVOURED PASTE

OVERVIEW

A chocolate flavoured colour/flavour paste for cakes, sponges and icings. Simply add 6g of Pettina Chocolate Flavoured Paste for 1kg of icing, cream or cake batter for a rich chocolate flavour.

USAGE

Use 6g of Pettina Chocolate Flavouring Paste for each 1kg of icing, cream or cake batter.

INGREDIENTS

Water, Colours (122, 133, 150c (preservative (223) sulphites), 155), Flavour, Vegetable gum (415), Preservative (202)

PACKAGING

Code
438502

Size
5 KG

Type
Bottle

Palletisation

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	236.00
Protein (g)	0.00
Fat- Total g	0.00
Fat - Saturated g	0.00
Carbohydrate (g)	12.60
Carbohydrate-Sugars g	9.20
Dietary Fibre g	0.80
Sodium mg	983.00

METHOD

Group 1	
Ingredient	KG
Bakels Mud Cake Mix	3.000
Water (Variable)	0.750
Egg	0.400
Pettina Chocolate paste	0.060
Cake Margarine - Medium Grade	0.100
Total Weight: 4.310	

DESCRIPTION

Chocolate Caramel Slice (Using Pettina Chocolate Flavoured Paste) 1. Place all ingredients in mixing bowl. 2. Blend on low speed for 1 minute. 3. Scrape down. 4. Continue to mix on low speed for a further 2 minutes. 5. Spread on papered tray. 6. Bake at oven temperature 190°C. 7. Allow to completely cool. 8. Spread approximately 1 kg of 419352 BAKELS MILLIONAIRES CARAMEL. 9. Allow to set/form skin. 10. Pour on approximately 400 g of 514002 BAKELS RTU CHOC GANACHE. 11. Allow to set and then cut to size. Notes: The above recipe is suitable for one standard baking tray.



STORAGE

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



SHELF LIFE

730 days



TYPE

Bottle



ALLERGENS

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



CATEGORY

Flavouring Pastes, Essences & Colours



FINISHED PRODUCT

Slices