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# PETTINA FRUIT AND NUT LOAF MIX

### **OVERVIEW**

The Pettina Fruit and Nut Loaf mix is a moist-eating, versatile mix with good keeping qualities to make various fruit loaves. Customisable with the amount of fruit and nuts added.

#### **INGREDIENTS**

Wheat Flour, Sugar, Vegetable fat (vegetable oil, emulsifiers (471, 477), antioxidant (307)), Milk Solids, Thickener (1422), Raising agents (450, 500), Salt, Spices (contains wheat, barley, oats), Flavour, Colours (102, 110, 124)

#### PACKAGING

**Code** 384001 **Size** 15 KG **Type** Bag Palletisation



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#### **NUTRITIONAL INFORMATION**

Туре
Energy (kJ)
Protein (g)
Fat- Total g
Fat - Saturated g
Carbohydrate (g)
Carbohydrate-Sugars g
Dietary Fibre g
Sodium mg

#### METHOD

Group 1	
Ingredient	KG
Pettina Fruit and Nut Loaf	2.000
Egg	0.350
Water (Variable)	0.950
Sultanas	0.700
Walnuts (chopped)	0.200
	Total Weight: 4.200

#### DESCRIPTION

Fruit and Nut Loaf 1. Blend all ingredients together for 1 minute on slow speed. 2. Scrape down. 3. Blend for a further 1?2 minutes on slow speed until batter is thoroughly cleared. 4. Oven temperature 170°C.

