



PIE BASE CONCENTRATE

OVERVIEW

The Bakels Pie Base Concentrate is a fat-based concentrate paste for pie bottoms with a crisp, short-eating pastry.

INGREDIENTS

Vegetable Fat, Vegetable Oil (antioxidant (307)), Soy Flour, Emulsifier (471), Mineral salts (450, 500), Raising agent (920)

PACKAGING

Code	Size	Type	Palletisation
163001	15 KG	Carton	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	3,410.00
Protein (g)	3.10
Fat- Total g	89.70
Fat - Saturated g	43.70
Carbohydrate (g)	2.10
Carbohydrate-Sugars g	0.00
Dietary Fibre g	1.10
Sodium mg	786.00

METHOD

Group 1	
Ingredient	KG
Pie Base Concentrate	2.400
Bakers Flour	4.000
	Total Weight: 6.400
Group 2	
Ingredient	KG
Water (Variable)	3.000
	Total Weight: 3.000
Group 3	
Ingredient	KG
Bakers Flour	4.000
	Total Weight: 4.000

YIELD

This paste is ideally suited for machine and hand-made pie bottoms, Cornish pastries etc. If the product is made according to the above recipe, shrinking should not occur

DESCRIPTION

PIE BOTTOMS - (Using Pie Base Concentrate) 1. Blend Group 1 with dough hook on low speed until crumbly 2. Add Group 2 and clear well 3. Add Group 3 and mix thoroughly to a smooth, clear dough



STORAGE

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



SHELF LIFE

365 days



TYPE

Carton



ALLERGENS

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



CATEGORY

Specialised Fats, Specialised Pie & Potato Products



FINISHED PRODUCT

Pie Base