



PIE BOTTOM FAT V

OVERVIEW

A vegetable straight shortening for pie bottoms, with excellent sheeting properties and produces light eating, tasty pie base.

INGREDIENTS

Vegetable Fat, Vegetable Oil (antioxidant (307)), Sugar, Emulsifier (471)

PACKAGING

Code	Size	Type	Palletisation
173501	15 KG	Carton	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	3,420.00
Protein (g)	0.00
Fat- Total g	89.80
Fat - Saturated g	47.60
Carbohydrate (g)	6.90
Carbohydrate-Sugars g	6.90
Dietary Fibre g	0.00
Sodium mg	0.00

METHOD

Group 1

Ingredient

Pie Bottom Fat V

Bakers Flour

KG

2.400

4.000

Total Weight: 6.400

Group 2

Ingredient

Water (Variable)

KG

3.000

Total Weight: 3.000

Group 3

Ingredient

Bakers Flour

KG

4.000

Total Weight: 4.000

DESCRIPTION

PIE BOTTOMS - (Using Pie Bottom Fat V) 1. Mix Group 1 on low speed with dough hook until crumbly. 2. Add Group 2 and clear well. 3. Add Group 3 and mix thoroughly to a smooth, clear dough. Notes: This paste is ideally suited for machine and hand-made pie bottoms, Cornish pastries etc.



STORAGE

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



SHELF LIFE

365 days



TYPE

Carton



ALLERGENS

Contains: no added allergens, May be present due to shared equipment: gluten, milk, soy and sulphites



CATEGORY

Specialised Fats, Specialised Pie & Potato Products



FINISHED PRODUCT

Pie Bottoms