



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
173501

Size
15 KG

Type
Carton

Palletisation

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	KG
Pie Bottom Fat V	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

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