



## SHORTPASTE MARGARINE – MEDIUM GRADE

### OVERVIEW

An animal and vegetable pastry margarine blend for producing sweet, short pastry. Excellent sheeting properties and short-eating quality.

### INGREDIENTS

Animal Fat, Water, Vegetable Oil, Salt, Emulsifiers (322 soy, 471), Natural flavour (milk), Acidity regulator (500), Antioxidant (307b soy), Food Acid (330), Colour (160a)

### PACKAGING

**Code**  
166082

**Size**  
12.5 KG

**Type**  
Carton

**Palletisation**

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	3,030.00
Protein (g)	1.00
Fat- Total g	82.00
Fat - Saturated g	48.00
Fat-Trans g	4.00
Carbohydrate (g)	1.00
Carbohydrate-Sugars g	1.00
Dietary Fibre g	0.00
Sodium mg	790.00

## METHOD

Group 1	
Ingredient	KG
Sugar	1.000
Shortpaste Margarine - Medium	2.000
Bakers Flour	2.000
<b>Total Weight:</b>	<b>5.000</b>
Group 2	
Ingredient	KG
Water (Variable)	0.300
<b>Total Weight:</b>	<b>0.300</b>
Group 3	
Ingredient	KG
Sponge Flour	1.000
Baking Powder	0.025
<b>Total Weight:</b>	<b>1.025</b>

## DESCRIPTION

Sweet Shortpaste - USING Shortpaste Margarine - Medium Grade 1. Use dough hook and low machine speed. 2. Mix Group 1 to a paste before the addition of water. 3. Ensure all the water is "taken up" before final addition of flour. 4. Where a less tender product is required (e.g. for large flans or custard tarts) the powder may be reduced.



#### STORAGE

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



#### SHELF LIFE

365 days



#### TYPE

Carton



#### ALLERGENS

Contains: milk and soy



#### CATEGORY

Pastry Margarines



#### FINISHED PRODUCT

Shortpaste Margarine