



VEGETABLE PASTRY NUGGETS — HARD GRADE

OVERVIEW

A vegetable pastry margarine with a hard consistency, used for making puff and flaky pastry. Suitable for a wide range of applications, giving dough an excellent lift and clean mouth feel when baked.

INGREDIENTS

Vegetable fats and oils, Water, Salt, Emulsifiers (322 soy, 471), Acidity regulator (500), Antioxidant (307b soy), Food Acid (330)

PACKAGING

Code	Size	Type	Palletisation
166121	15 KG	Carton	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	2,840.00
Protein (g)	1.00
Fat- Total g	76.60
Fat - Saturated g	51.00
Fat-Trans g	1.00
Carbohydrate (g)	1.00
Carbohydrate-Sugars g	1.00
Dietary Fibre g	0.00
Sodium mg	1,250.00

METHOD

Group 1	
Ingredient	KG
Water (Variable)	1.100
Egg Colour (as desired)	0.000
Salt	0.025
Bakers Flour	2.000
Vegetable Pastry Nuggets- Hard (3/4 paste)	1.500
Total Weight: 4.625	

YIELD

For 1/2 paste, increase VEGETABLE PASTRY NUGGETS to 1.500kg. VEGETABLE PASTRY NUGGETS can be substituted in the above recipe with VEGETABLE PASTRY NUGGETS

DESCRIPTION

PUFF PASTRY 1. Place water and colour in mixing bowl followed by flour and salt 2. Mix with dough hook approx. 45 seconds or until almost clear 3. Add VEGETABLE PASTRY NUGGETS and only just mix through 4. Do not over-mix the dough after adding the VEGETABLE PASTRY NUGGETS 5. Give 3 half turns then rest 6. Give a further 2 half turns 7. Rest 15 minutes before rolling and at least 15 minutes before baking 8. Whilst resting the dough between turns, keep covered with a plastic sheet or damp cloth 9. Oven temperature 230°C



STORAGE

Store below 20°C in clean dry conditions and protected from direct sunlight



SHELF LIFE

273 days



TYPE

Carton



ALLERGENS

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



CATEGORY

Pastry Margarine



FINISHED PRODUCT

Vegetable Pastry Nuggets