



# Vegetable Pastry Nuggets – Medium Grade

## Overview

A white to off white coloured vegetable pastry nuggets. Vegetable pastry fat/margarine used for puff and flaky pastry.



### Storage

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



### Shelf Life

365 days



### Type

Carton



### Allergens

Contains: soy



### Category

[Pastry Margarines](#)



### Finished Product

[Vegetable Pastry Nuggets](#)

## Ingredients

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

## Packaging

Code	Size	Type	Palletisation
166021	15 KG	Carton	





## Ingredients

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

**Total Weight:** 4.625

Puff Pastry - USING Vegetable Pastry Nuggets - Medium Grade 1. Place water and colour in mixing bowl followed by flour and salt. 2. Mix with dough hook approximately 45 seconds or until almost clear. 3. Add VEGETABLE PASTRY NUGGETS and only just mix through. Do not over-mix the dough after adding VEGETABLE PASTRY NUGGETS. 4. Give 3 half-turns, then rest. 5. Give a further 2 half-turns. 6. Rest 15 minutes before rolling and at least 15 minutes before baking. 7. Whilst resting the dough between turns, keep covered with a plastic sheet or damp cloth. 8. Oven temperature 230°C. Notes: For ½ paste, reduce VEGETABLE PASTRY NUGGETS to 1.000 kg. VEGETABLE PASTRY NUGGETS can be substituted in the above recipe with PASTRY GEMS.

## Nutritional Information

Type	Value
Energy (kJ)	2840
Protein (g)	1
Fat- Total g	76.6
Fat - Saturated g	48.3
Fat-Trans g	1
Carbohydrate (g)	1
Carbohydrate-Sugars g	1
Dietary Fibre g	0
Sodium mg	1250