



P-7 COMPLETE

OVERVIEW

A complete mix for all kinds of Petits-Choux pastries.

USAGE

1000g CHOUX PASTE COMPLETE*
1500g Water 40-50°C

*The products need to be tempered to +20+22°C before use. If not, lumps may occur.

INGREDIENTS

WHEAT flour, whole EGG powder, vegetable fat (palm), WHEAT starch, modified starch, EGG WHITE powder, baking powder (0,6) and E500, salt, emulsifier (E471), may contain trace of MILK

PACKAGING

Code	Size	Type	Palletisation
329510	10 kg	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	2,100.00
Energy (kcal)	510.00
Fat (g)	28.00
of which saturated (g)	13.00
Carbohydrate (g)	46.00
of which saccharides (g)	0.50
dietary fiber (g)	1.50
Protein (g)	17.00
Sodium (g)	0.50
corresponds to approx (g salt)	1.25

DESCRIPTION

Add the water to the mix and whip with a beater until the batter is smooth. Pipe in the desired form. Oven temperature 220-230°C for about 25 minutes. Open damper after 10-12 minutes.



STORAGE

To be stored dry and not above +25°C. (Max 65% relative humidity)



SHELF LIFE

240 days



TYPE

Powder



ALLERGENS

Gluten (wheat), egg (whole egg-and egg white powder), May contain traces of milk



CATEGORY

Cake & Sponge Mixes, Dessert mixes



FINISHED PRODUCT

Eclairs, Petit Choux, Profiteroles



BRANDS

Bakels