



CHOUX PASTE MIX

OVERVIEW

Choux Paste Mix has been developed to replace the traditional time consuming method of producing choux pastries, therefore minimising the resultant losses associated with this product.

Requiring only the addition of egg and water.

BENEFITS INCLUDE:

- Consistent, tolerant and smooth choux batter.
- Easy to handle and pipe into controlled and regular shapes.

USAGE

See recipe.

INGREDIENTS

Wheat Flour, Palm Oil, Starch (Wheat, Potato), Modified Potato Starch, Raising Agents (E450, E500), Emulsifier (E471), May contain Egg & Milk

PACKAGING

Code	Size	Type	Palletisation
329105	15kg	Bag	52

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	2,130.00
Energy (Kcal)	510.00
Fat (g)	28.00
Fat (of which saturates)(g)	14.00
Available Carbohydrate (g)	57.50
Carbohydrate (of which sugars)(g)	0.50
Protein (g)	6.10
Fibre (g)	1.60
Salt (g)	0.20

METHOD

Group 1		
Ingredient	KG	%
Choux Paste Mix	0.600	30.00
Water (60-70oC/140-160oF)	0.600	30.00
Egg	0.800	40.00
Total Weight: 2.000		

DESCRIPTION

1. Add the water and Choux Paste Mix into a bowl fitted with a beater. 2. Mix on low speed, slowly adding the egg. 3. Scrape down. 4. Beat on high speed for 5-6 minutes, until a smooth batter is achieved. 5. Scale as desired. 6. Bake at 225°C 20-25 minutes.

ADDITIONAL INFORMATION

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers all recommendations are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has the authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the fore mentioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence.



STORAGE

Cool and dry conditions



SHELF LIFE

240 days



TYPE

Paste



ALLERGENS

Egg, Milk, Wheat



CATEGORY

Confectionery Ingredients,
Confectionery Mixes



INGREDIENT FEATURES

Vegetarian



FINISHED PRODUCT

Choux, Dessert, Sweet Good