



DIGESTIVE BISCUIT CRUMB

OVERVIEW

Digestive Biscuit Crumb is the quick and easy way to prepare good quality bases for Cheesecakes and desserts.

EASY TO PREPARE

- Simply requires the blending of Digestive Biscuit Crumb with either melted butter or margarine and mixing for a few minutes.
- For a crumblier base, the ratio of biscuit crumb to fat can be increased to suit individual requirements.

USAGE

See recipe.

INGREDIENTS

Wheat Flour (Statutory Additives: Calcium Carbonate, Iron, Thiamin, Nicotinamide), Sugar, Palm Oil, Invert Sugar Syrup, Rapeseed Oil, Raising Agent (E500ii), Salt

PACKAGING

Code	Size	Type	Palletisation
562020A	10kg	Bag	75

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,916.00
Energy (Kcal)	456.00
Fat (g)	16.70
Fat (of which saturates)(g)	7.30
Available Carbohydrate (g)	67.80
Carbohydrate (of which sugars)(g)	17.90
Protein (g)	6.90
Fibre (g)	2.70
Salt (g)	0.99

METHOD

Group 1		
Ingredient	KG	%
Digestive Biscuit Crumb	1.000	100.00
Melted butter/margarine	0.200	20.00
Total Weight: 1.200		

DESCRIPTION

1. Mix the ingredients together until the melted butter has been completely absorbed. 2. The recommended usage is 100-125 g per 8" flan ring (this quantity can be varied to suit individual requirements). 3. For a firm base, press down crumbs using the back of a spoon.

ADDITIONAL INFORMATION

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STORAGE

Cool and dry conditions



SHELF LIFE

270 days



TYPE

Powder



ALLERGENS

Wheat



CATEGORY

Confectionery Ingredients,
Confectionery Mixes



INGREDIENT FEATURES

Vegan suitable, Vegetarian, Versatile
application



FINISHED PRODUCT

Biscuit, Cheesecake, Dessert, Sweet
Good