



PREMIUM PANCAKE MIX COMPLETE

OVERVIEW

Premium Pancake Mix Complete is an easy-to-use mix, requiring only the addition of water, for light-eating pancakes, Scotch pancakes and pikelets.

BENEFITS INCLUDE:

- Egg-rich for production of indulgent, fluffy pancakes.
- · Versatile batter to which fruits and chocolate chips can be added for seasonal variety.
- Ideal for production on a hot plate.

USAGE

2kg Premium Pancake Mix Complete, 1.5kg Water.

INGREDIENTS

Wheat Flour (Statutory Additives: Calcium Carbonate, Niacin, Iron, Thiamine), Sugar, Rapeseed Oil, Raising Agents (E501, E450i), Whole Egg Powder, Vegetarian Whey Powder (Milk), Palm Oil, Dextrose, Acidity Regulator (E575), Milk Protein, Egg Albumin Powder, Salt, Emulsifiers (E472e, E471)





PACKAGING

Code	Size	Туре	Palletisation
391020	12kg	Bag	60

NUTRITIONAL INFORMATION

Туре	Value
Energy (kJ)	1,701.00
Energy (Kcal)	403.00
Fat (g)	7.45
Fat (of which saturates)(g)	1.75
Available Carbohydrate (g)	75.13
Carbohydrate (of which sugars)(g)	28.78
Protein (g)	7.64
Fibre (g)	2.31
Salt (g)	0.89

METHOD

Group 1

Ingredient	KG	%
Premium Pancake Mix Complete	1.000	100.00
Water	0.750	75.00

Total Weight: 1.750

YIELD

21-29 pancakes (depending on scaling)

DESCRIPTION

1. Add the Pancake Mix Complete and two thirds of the water to a bowl fitted with a whisk. 2. Mix for 1 minute on slow speed. 3. Scrape down. 4. Mix on medium speed for 1 minute to clear. 5. Add the remaining water over 1 minute. 6. Mix for a further 1 minute on medium speed until smooth. 7. Set hot plate to 190°C-200°C. 8. Scale at 60-80g and bake for 2 minutes, then flip and bake for a further 1 minute. 9. Remove and allow to cool. Note: Inclusions such as sultanas, chocolate chunks, blueberries can be added for variety, before flipping the pancakes.

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.



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STORAGE

Cool and dry conditions



SHELF LIFE

180 days



TYPE

Powder



ALLERGENS

Wheat, Egg, Milk



Confectionery Mixes



Just-add-water, Versatile application



FINISHED PRODUCT

Pancake