



## TIGER PASTE MIX

### OVERVIEW

Tiger Paste Mix provides an alternative decorative finish for bread, resembling the appearance of a tiger's coat.

Apply to the top side of bread after proof and before baking.

### BENEFITS INCLUDE:

- Delivers a crunchy bite and flavoured crust.
- Requires only the addition of yeast and water.

### USAGE

1000g Tiger Paste Mix, 35g yeast, 880g warm water.

### INGREDIENTS

Rice Flour, Sugar, Salt

### PACKAGING

Code	Size	Type	Palletisation
412980	12kg	Bag	80

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,490.00
Energy (Kcal)	351.00
Fat (g)	0.75
Fat (of which saturates)(g)	0.21
Available Carbohydrate (g)	78.81
Carbohydrate (of which sugars)(g)	5.25
Protein (g)	6.99
Fibre (g)	0.47
Salt (g)	1.68

## METHOD

Group 1		
Ingredient	KG	%
Tiger Paste Mix	1.000	100.00
Warm water	0.880	88.00
Yeast	0.035	3.50
<b>Total Weight: 1.915</b>		

## DESCRIPTION

1. Place Tiger Paste Mix and yeast into a mixing bowl. 2. Add the warm water and using a small hand whisk – mix together. 3. Allow to stand and ferment for approximately 30 minutes. 4. Remove the  $\frac{3}{4}$  proved dough pieces from the prover. 5. Apply the Tiger Paste to the product. 6. Continue with the bake, using steam.

## ADDITIONAL INFORMATION

It is recommended that only sufficient paste be prepared for the immediate production required.

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

270 days



### TYPE

Powder



### ALLERGENS

Wheat, Barley



### CATEGORY

Bread, Roll & Morning Goods, Tiger  
Paste



### INGREDIENT FEATURES

Vegan suitable, Vegetarian



### FINISHED PRODUCT

Baguette, Crusty Bread, Tin Bread