



APITO FRUIT MINCE

OVERVIEW

APITO FRUIT MINCE is a ready to use mince for Christmas fruit mince tarts and many other lines. It is an extremely popular filling and no further preparation is necessary. APITO FRUIT MINCE combines top quality fruit including whole sultanas and raisins with food acid and spices for a delicious versatile filling. It can be combined with solid pack apple for strudel or used in fruit flans or Danish pastries. For Christmas fruit mince tarts, line patty tins with Sweet Paste Recipe No R520a. Fill with the required amount of APITO FRUIT MINCE then top with sweet paste caps cut with a fluted cutter. Oven temperature 190°C.

USAGE

Use direct from pail. No preparation required.

INGREDIENTS

Sugar, Sultanas (26%), Water, Currants (16%), Mixed Citrus Peel (5%), Stabiliser (407, 410), Preservative (202), Acidity Regulator (330), Flavour

PACKAGING

Code

5850-30

5850-60

Size

Type

Plastic Pail

Plastic Pail

Palletisation



STORAGE

Cool, Dry & Dark Conditions



SHELF LIFE

18 Months (540) days



CATEGORY

Icings, Toppings & Fillings, Fruit Fillings
& Spreads



INGREDIENT FEATURES

Halal, Vegan, Vegetarian



BRANDS

Apito