



# BUN CROSS MIX

## OVERVIEW

Bakels Crossing Mix provides the perfect cross for your hot cross buns.

### BENEFITS INCLUDE:

- Bold white in colour.
- Good baked shape and no cracking
- Gives bakers peace of mind during busy Easter periods.

In addition to seasonal crosses, Crossing Mix can also be used as a decorative finish to fruited buns all year round.

Simply whisk with cold water to produce a smooth, consistent mix that is easy to pipe.

## USAGE

Blend 500 grams of Bakels Bun Cross Mix with 500 grams of Water in a mixing bowl. Whisk at top speed until clear.

## INGREDIENTS

Hi Ratio Wheat Flour, Maize Starch, Vegetable Oil, Stabiliser (415), Emulsifier (471), Salt, Acidity Regulator (330)

## PACKAGING

Code	Size	Type	Palletisation
3293-30		Plastic Bag	
3295-40			

## METHOD

Group 1  
Ingredient  
Water

KG

0.500

**Total Weight: 0.500**

## DESCRIPTION

1. Blend 500 grams of Bakels Bun Cross Mix and 500 grams of water in a mixing bowl. 2. Whisk at top speed until clear.



### STORAGE

Cool, Dry & Dark Conditions



### SHELF LIFE

18 Months (540) days



### TYPE

Powder



### ALLERGENS

Gluten



### CATEGORY

Toppings



### INGREDIENT FEATURES

Halal, Vegetarian