



COLSET

OVERVIEW

This is a form of starch that does not require heat for thickening. Colset is used mainly as an extender/thickener for fruit pies. Allowing for attractive portioning of products once cut. Either used as directed by the recipe or the packaging or directly folded into the fruit. It is also used in heavy fruitcakes to help suspend the fruit, which would otherwise sink. It is also used in the making of Pavlovas to prevent weeping. There is a choice of 2 sizes, for your convenience 5kg and 15kg.

INGREDIENTS

Modified Starch (1422), Sugar

PACKAGING

Code	Size	Type	Palletisation
3540-31		Plastic Bag	
3540-51		Plastic Bag	

METHOD

Group 1

Ingredient
Water

KG
1.200

Total Weight: 1.200

Group 2

Ingredient
Colset
Sugar

KG
0.250
0.500

Total Weight: 0.750

DESCRIPTION

1. Place water into a machine bowl and commence whisking at a top speed. 2. Dry mix the sugar and Colset. 3. Add in a steady steam to the water. 4. Whisk until the mixture thickens. Use the extender at a rate of 400-1200g per 2400g fruit.



STORAGE

Cool, Dry & Dark Conditions



SHELF LIFE

12 Months (365) days



TYPE

Powder



CATEGORY

Cakes, Muffins & Slices, Other Baking Ingredients



INGREDIENT FEATURES

Halal, Vegan, Vegetarian