

FINO PIE MIX

USAGE

Blend with equal quantities of cold water and add to boiling pie meat whilst stirring.

INGREDIENTS

Flour- Hi Ratio, Maize Starch, Modified Starch (1422), Salt, Hydrolysed Vegetable Protein, Colour (150d), Pepper, Spices, Vegetable Oil (Rice Bran), Onion Powder

PACKAGING

Code	Size	Type	Palletisation
7310-40		Plastic bag	

METHOD

Group 1

Ingredient	KG
Fino Pie Mix	0.400
Boiling Water	1.150
Cold Water	0.550
TOTAL WEIGHT	2.100

Total Weight: 4.200

DESCRIPTION

1. Add most of the water in Group 1 to the pie meat and cook.,2. Make a paste of Fino Pie Mix, remaining water and add to the cooked meat.,3. Continue cooking and stirring until the meat returns to a vigorous boil.



STORAGE

Cool, dry and dark conditions up to



SHELF LIFE

9 Months (270) days



ALLERGENS

Gluten



CATEGORY

Pie Thickenings, Pies & Savoury