



FINO PIE THICKENING

FINO PIE THICKENING is a balanced blend of cereals and starches especially designed for thickening and stabilising pie meat. Pie meat thickened with FINO PIE THICKENING has the desired capacity – neither too heavy nor floury (as is the case when using flour) nor thin and transparent which can result from the use of some corn starches. FINO PIE THICKENING is uncoloured and unflavoured to allow the user to select his own seasoning and whatever degree of colouring required. The consistency of the meat can be adjusted by using more or less FINO PIE THICKENING. NOTE: FINO PIE THICKENING is not freeze thaw stable. Customers requiring this facility should enquire about our specialty starches.

USAGE

Blend with a small quantity of water then add whilst stirring to cooked, seasoned pie meat. Use 75g with 400g pie meat and 600g water.

INGREDIENTS

Flour- Hi Ratio, Maize Starch, Modified Starch (1422)

METHOD

Group 1	
Ingredient	KG
Pie Meat	0.400
Water	0.500
Water	0.100
TOTAL WEIGHT	1.075
	Total Weight: 2.075
Group 2	
Ingredient	KG
Seasoning & Colour (as desired)	-
	Total Weight: 0.000
Group 3	
Ingredient	KG
Fino Pie Thickening	0.075
	Total Weight: 0.075

DESCRIPTION

1.Cook Group 1 ingredients. ,2.Add Group 2 as desired. ,3.Make a paste of Group 3 ingredients.,4. Add to the pie meat whilst stirring until the meat returns to the boil.



STORAGE

Cool, Dry & Dark Conditions



SHELF LIFE

12 Months (365) days



TYPE

Powder



ALLERGENS

Gluten



CATEGORY

Fillings & Sauces



FINISHED PRODUCT

Pie