



PETTINA BUTTERCREAM CONCENTRATE

OVERVIEW

A premix in powder form for a smooth stable mock cream. Perfect for piping into cream buns, gateaux or spreading on sheets.

USAGE

Cream together lightly 1000gms butter and 550gms Morah Cake Margarine.,Add 900gms PETTINA BUTTERCREAM CONCENTRATE and blend in thoroughly.,Finally while whisking on top speed gradually add 800gms warm water (30-40°C or 85-105°F).

INGREDIENTS

Sugar, Modified Starch (1422), Emulsifier (435), Salt, Flavour

PACKAGING

Code	Size	Type	Palletisation
4260-51		Plastic bag	

METHOD

Group 1		
Ingredient	KG	
Butter	1.000	
Snowhip	0.550	
TOTAL WEIGHT	3.250	
		Total Weight: 4.800
Group 2		
Ingredient	KG	
Pettina Buttercream Concentrate	0.900	
		Total Weight: 0.900
Group 3		
Ingredient	KG	
Water (30°-40°C)	0.800	
		Total Weight: 0.800

DESCRIPTION

1. Lightly cream Group 1 ingredients.,2. Add Group 2 ingredient and blend in.,3. Add Group 3 ingredient gradually, whilst on top speed.



STORAGE

Cool, dry and dark conditions up to



SHELF LIFE

9 Months (270) days



CATEGORY

Creams



INGREDIENT FEATURES

Halal, Vegan, Vegetarian