



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: 1.550	

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 together. 2. Add 900g of Bakels Pettina Buttercream Concentrate and blend in. 3. Add 800g of water gradually, whilst on top speed.



STORAGE

Cool, Dry & Dark Conditions



SHELF LIFE

9 Months (270) days



TYPE

Powder



CATEGORY

Creams, Icings, Toppings & Fillings



INGREDIENT FEATURES

Halal, Vegan, Vegetarian



BRANDS

Pettina