



PETTINA KOKOMIX

Overview

PETTINA KOKOMIX is used for the convenient production of delicious coconut based confectionary. Especially suitable as individual items for use in a wide range of cakes, slices and tarts.,,PETTINA KOKOMIX can be blended with water then baked to produce a soft chewy coconut product.,,The tremendous success achieved with this product worldwide deserves a mention so that our customers can share in their success. There is an extensive list of recipes for all the variations that are easy to prepare, cost effective and distinctly different. This will allow you to create interest in you display cabinet.,,APITO FLAVOURING PASTES can also be added to change the flavour and appearance of KOKOMIX.



Storage

Cool, dry and dark conditions up to



Shelf Life

180 days



Allergens

, Gluten, Milk Products, Sulphites



Category

[Cakes, Muffins and Cookies](#), [Slices](#)

Usage

The standard usage is to blend with water then bake. Flavours, colours and other ingredients can be added as required.

Ingredients

Coconut - Dessicated, Sugar, Wheat Flour, Whey Powder, Modified Starch (1414), Egg White (dried), Whole Milk Powder, Raising Agent (500, 450), Skim Milk Powder, Stabiliser(401), Free Flow Agent (170), Maize Starch, Acidity Regulators (262, 263), Salt, Flavour, Preservative (202, 223), Colour (102, 124, 171)

Packaging

Code	Size	Type	Palletisation
3850-31	4 kg	Plastic bag	