



## BAKELS BANANA BREAD 50% PREMIX

### OVERVIEW

A light brown coloured premix with a pleasant sweet, banana aroma.

### INTENDED USE/ABUSE:

- BANANA BREAD 50% MIX is a premix that requires the addition of cake flour, bananas and oil to produce a product that is moist, has an appealing aroma and excellent eating quality.
- Not suitable for consumers suffering with lactose-intolerance and Egg allergies or other related allergies.
- Damaged packaging can result in product contamination. Prevent exposure to air or strong vapour to maintain organoleptic and sensory properties of the product.

### INGREDIENTS

Sucrose, Milk Solids (cow's milk), Egg Powder, Raising agents, Cinnamon Powder (irradiated), Emulsifiers and Flavourings

### PACKAGING

Code	Size	Type	Palletisation
38153	12.5 KG	Plastic bag	

## NUTRITIONAL INFORMATION

Type	Value
Energy (kj)	1,210.00
Protein (g)	13.50
Total Fat (g)	9.40
Saturated fat (g)	0.20
Mono-unsaturated fat (g)	0.00
Poly-unsaturated fat (g)	0.00
Cholesterol (g)	0.00
Ash (g)	0.00
Carbohydrates (g)	61.00
Total Dietary Fibre (g)	0.20
Sugars (g)	58.00
Sodium (mg)	992.80

## METHOD

Group 1	
Ingredient	KG
Cake flour	8.000
Banana Bread 50% Mix	8.640
Water	5.486
Oil	1.996
Ripened Bananas	8.320
<b>Total Weight: 32.442</b>	

## DESCRIPTION

Using a flat beater, beat the bananas into a pulp. Add the remaining ingredients. Blend together for approximately 1 minute on slow speed. Scrape down. Mix again at slow speed until combined. Scale 450g into Madeira tins and bake at 160°C - 180°C for 40 to 50 minutes.



### STORAGE

Cool and dry conditions



### SHELF LIFE

270 days



### TYPE

Powder



### ALLERGENS

Egg, Milk



### CATEGORY

Sponge, Cake, Scone and Donut Mixes



### INGREDIENT FEATURES

Halaal certified



### FINISHED PRODUCT

Bread, Cake