



## MAGWINYA / VETKOEK MIX

### OVERVIEW

An off-white, free flowing powder.

### INTENDED USE/ABUSE:

- **MAGWINYA/VETKOEK MIX** is a complete mix that only requires the addition of lukewarm water and yeast (dry or wet) and is suitable for shorter proofing time. **MAGWINYA/VETKOEK MIX** gives a fluffy texture on the inside and crispy texture on the outside.
- Not suitable for consumers suffering with coeliac disease or other gluten-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.

### USAGE

As per recipe

### INGREDIENTS

Dextrose, Wheat Protein, Sodium Chloride, Oxidizing Agent, Enzymes

## PACKAGING

Code	Size	Type	Palletisation
39268	12.5 KG	Poly bag	

## NUTRITIONAL INFORMATION

Type	Value
Energy (kj)	1,467.00
Protein (g)	11.80
Total Fat (g)	2.20
Saturated fat (g)	0.80
Mono-unsaturated fat (g)	0.30
Poly-unsaturated fat (g)	1.00
Ash (g)	1.00
Carbohydrates (g)	70.00
Total Dietary Fibre (g)	5.00
Sugars (g)	13.00
Sodium (mg)	513.20

## METHOD

Group 1	
Ingredient	KG
Magwinya/ Vetkoek Mix	1.000
Wet Yeast	0.035
Water (luke warm)	0.550
<b>Total Weight: 1.585</b>	

## DESCRIPTION

Place all ingredients into a mixing bowl. Mix using a spiral mixer, at medium speed for  $\pm 3$  minutes and then on fast speed for 5 minutes. Transfer the mixture to an oiled container and proof outside the proofer for  $\pm 1$  hour or inside proofer for  $\pm 45$  minutes. Scoop into desired size and fry in hot oil until golden brown. Cool down slightly, cut open and add filling. A variety of different sweet or savoury fillings can be used.



### STORAGE

Cool and dry conditions



### SHELF LIFE

365 days



### TYPE

Powder



### ALLERGENS

Gluten (wheat)



### CATEGORY

Speciality Bread and Roll Mixes



### INGREDIENT FEATURES

Halaal certified