



Macarons baking mix white 100%

Art. Nr. 21139

Product Data

Product Description: *Baking Mix*

Shelf life from production: *270 Days*

Storage conditions: *15-20 °C / in the unopened original packaging /
Store cool after opening*

Ingredients:

Sugar, Ground almonds (28%), Protein in powder form, Mmodified corn starch, Emulsifier (E475, E471), Skimmed milk powder, Salt, Flavors: Vanillin.

Possible uses:

- *Macaron mix is used for preparing standard macaroon having high volume homogeneous pore structure and long shelf-live*

Product characteristics:

- ✓ *simple recipe*
- ✓ *no time-consuming weighing means rational and safe production*
- ✓ *versatile application options*
- ✓ *good drinking properties*
- ✓ *high volume and uniform Porung*

Dosage:

Recipe recommendation

1000 g Macarons baking mix white 100%

200 g water (50-55°C)

Preparation:

- *Whip all ingredients at slow speed for 1 min*
- *Then whip at high speed for 4 min, depending on type of machine*
- *Baking temperature 150°C*
- *Baking time for Approx 13-15 minutes*
- *Depending on size and weight*

Packagings:

1000 gr bag in aluminum foil

10 kg paper bag with inner polyethylene layer

25 kg paper bag with inner polyethylene layer