

Specialty Baking Ingredients

Instashine 10kg

Product ID:

INST010

Product Name:

Instashine 10kg

Country of Origin:

Germany

Description:

Application :

Progressively mix 150 g powder into 1000 ml warm water (40 - 50 °C). Dose the warm water in a bowl, then progressively mix in powder while vigorously stirring with a whisk. Leave to rest for 10-15 minutes, then stir again and put in spraying device. Spray on product just before baking or directly after baking. Keep refrigerated once product is rehydrated.

Intended Use:**Ingredient Listing:**

Milk Protein, Sugar

Pack Size: 10kg

Net Weight: 10

Per Pallet: 50

Product specifications subject to change without notice.

Nutritional Information: Amount per 100g

Energy Kj	_____	-
Protein	_____	
Total Fat	_____	
Saturated Fat	_____	
Total Carbohydrate	_____	
Sugar	_____	
Dietary Fibre	_____	
Sodium	_____	



QUALITY INGREDIENTS TO THE FOOD INDUSTRY