

<h2>XL SWEET BUN MIX</h2>																	
<b>Product Description</b>	A complete Sweet Bun Premix that can be used with confidence to produce high quality Easter buns, sweet buns , rolls and bread.																
<b>Ingredient Declaration</b>	Wheat Flour , Sugar ,Gluten , Soy Flour ,Vegetable Oil , Emulsifiers(481,471, 322), Acidity Regulator ( 330) , Glucose Syrup , Milk Protein ( Sodium Caseinate) , Raising Agent ( 339 ) , Vegetable Gum (466 )																
<b>Allergens</b>	Contains : <b>Wheat , Soy &amp; Milk</b> Produced in a factory that also handles <b>Egg</b>																
<b>Appearance</b>	Cream Coloured, free flowing powder																
<b>Country of Origin</b>	Made in New Zealand from Local and Imported Ingredients																
<b>Shelf Life Information</b>	6 months																
<b>Recommended Storage Conditions</b>	Cool, dry conditions ideally between 10°C to 25°C.																
<b>Packaging Details</b>	10 kg bags																
<b>Palletising</b>	Wooden pallet, slip sheeting, pallet covers, stretch wrapped.																
<b>Labelling</b>	Batch Code , Best Before Date																
<b>Nutritional Information</b>	<b>Average Quantity per 100g ( Dry Mix)</b>																
<b>Dry Mix Only</b>	<table border="0"> <tr> <td>Energy</td> <td>1462 kJ</td> <td>Total Carbohydrate</td> <td>67.7 g</td> </tr> <tr> <td>Protein</td> <td>12.2 g</td> <td>- sugars</td> <td>5.8 g</td> </tr> <tr> <td>Fat - total</td> <td>2.2 g</td> <td>Dietary Fibre</td> <td>2.9 g</td> </tr> <tr> <td>-saturated</td> <td>0.6 g</td> <td>Sodium</td> <td>609 mg</td> </tr> </table>	Energy	1462 kJ	Total Carbohydrate	67.7 g	Protein	12.2 g	- sugars	5.8 g	Fat - total	2.2 g	Dietary Fibre	2.9 g	-saturated	0.6 g	Sodium	609 mg
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<b>Recipe</b>	<b>HOT CROSS BUNS</b> <b>XL Sweet Bun Mix</b> 10.000 kg Yeast Dry 0.270 kg Water 6.300 kg WM Spice Blend 0.400 kg <b>Fruit (4.00 kg Sultanas , 1.00 kg Currants)</b>																
<b>Procedure</b>	1 Place XL Sweet Bun Mix , Yeast , Water and Spice Blend into spiral mixer 2 Mix for 2 minutes on slow speed 3 Scrape down 4 Mix for further 6 minutes on fast speed ( until dough is developed) 5 Add fruit while mixing on slow speed until fruit is evenly dispersed 6 Scale 7 Proof 8 Cross with XL White Cross Mix paste 9 Bake																
<b>Issue Date</b> <b>Authorisation</b>	Issue date: 28/04/05 Issue Number: 1 Page 1 of 2 Issued by : National Quality Manager Authorised by: National Quality Manager																

These recommendations are based on laboratory and technical investigations and provided in the belief that it is accurate within generally accepted standards. They are given in good faith but without guarantee and it is the users responsibility to satisfy themselves as to the suitability of the product for their own particular use.

Computer Reference: Y:\AGeneral\MANAGEMENT SYSTEMS\PROCESS MANAGEMENT\ISO Documents\LABORATORY\SPECIFICATIONS\Mixed Product Specifications\template.doc
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