

# FAT FILLING (3/5) - Nut flavours -



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# FAT FILLING

## - Nut flavours -

### APPLICATION RECIPE

880939	Sunflower oil	80.00 g
881065	Lecithin	3.0 g
880936	Hydrogenated coconut oil	300.0 g
880937	Icing sugar	450.0 g
	Flavour(s)	QN
330340	Dextrose	Up to 1000.0 g



### OPERATIVE INSTRUCTIONS

- 1) In a beaker, melt the hydrogenated coconut oil.
- 2) Mix together the icing sugar and the dextrose.
- 3) Add the melted coconut oil to the powder mix. Add the sunflower oil, the lecithin and stir well.
- 4) Finally, add the flavour.



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### FLAVOURS

#### *1/ Pistachio*

LA 05722/4 – Pistachio flavour  
Recommended dosage: 0.8 g/Kg



#### *2/ Hazelnut*

LA 08615 – Hazelnut flavour  
Recommended dosage: 0.2 g/Kg

#### *3/ Praline*

LA 05834/5 – Praline flavour  
Recommended dosage : 2 g/Kg



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### FLAVOURS

#### *4/ Walnut*

LA 05652/1 – Walnut flavour  
Recommended dosage : 0.4 g/Kg



#### *5/ Pecan nut*

LA 07031/1 – Pecan nut flavour  
Recommended dosage : 2 g/Kg

#### *6/ Cashew nut*

LA 05781/1 – Cashew nut flavour  
Recommended dosage : 2g/Kg



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