



Gluten-Free cookies*

[Gluten-Free cookies mix]

This gluten free mix is based on high quality products and has been developed to make gluten-free cookies, crunchy outside and soft inside. Up to preference, cookies can be enhanced with chocolate, dry fruits, etc to prepare a unique tailored gluten free cookie.

GLUTEN-FREE COOKIES	
Recipe	
GF cookies mix ABM	2500 g
Butter/Margarine	400 g
Whole egg	225 g
Water	38 g
For a chocolat preparation	Cacao powder 125 g Chocolat chips 625 g
For a nut preparation	Pieces of nuts 625 g
Equipment	Spiral mixer
Mixing	Mix all ingredients 2 min in 1 st gear
Supplement addition	Add all ingredients for chocolate or nut cookies
Dough temperature after mixing	20 °C
Scaling	Depends on required size (65 g for large cookies)
Baking	Approx. 12 min at 185°C (for a hard crust)

*In accordance with the European legislation n° CE828/2018 which limits the amount of gluten of a finished product to less than 20 ppm. The designation «gluten-free product» is the responsibility of the end product manufacturer.

Bag

12,5 kg

Ingredients: Sugar (cane sugar syrup), maize flour, tapioca starch, vegetable oil (palm, turnip), rice flour, **skimmed milk powder**, emulsifier: E471, leavening agent: E500, E450, salt

Storage: in a closed bag, in a dry and cool place for 6 months after production date
non MGO organism

Allergen: milk

Product code: 309232

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