



McDougalls Suet Mix

Product Images



Description

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Additional Information

SKU	56058
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About Producer	McDougalls can trace its history back to 1864, when Joseph Rank rented a small flour mill. One of his innovations, as his business grew, was the use of steel rollers, rather than traditional millstones, for milling the flour. Today, McDougalls make a range of fine flours, flour-based mixes and other bakery products, which can be found at major retailers throughout the country.
Directions for use	Make-up Instructions: 1. Place the weighed out McDougalls Suet Pastry Mix into a mixing bowl fitted with a beater mixing attachment. 2. Blend in the correct amount of cold water on SLOW speed for 10 seconds until dough is formed. DO NOT OVER MIX. Leave to rest for 10 minutes. 3. Roll out pastry to the required thickness. Use as required. Bake suet at 200°C/400°F/Gas Mark 6. For fan-assisted ovens cook at 190°C/375°F/Gas Mark 5. Steam large puddings for 90 minutes.
Allergen Statement	May also contain egg, milk and soya.
Accreditation, Certification and Assurance Schemes	BRCGS Certified Production, School Approved (The Requirement for School Food Regulation 2014)
Energy (Kcal)	465.0000
Energy (KJ)	1940.0000
Fat	25.5000
of which saturates	13.3000
Fibre	4.5000
Ingredients	WHEAT Flour (with added Calcium, Iron, Niacin, Thiamin), Beef Suet (29%) (Beef Fat, WHEAT Flour (with added Calcium, Iron, Niacin, Thiamin)), Raising Agents (E500, E341, E450), Salt.
Brands	McDougalls
Protein	7.7000

Salt	2.0500
Size	3.5kg
Pack Size	4
Storage Instructions	Store in a cool, dry place. Keep bag tightly closed after part use and use within 2 months.
About Supplier	Premier Foods plc is a British food manufacturer headquartered in St Albans, Hertfordshire.
Country of Origin	Great Britain

