

Coated Peanuts

Value Proposition: Create light and crispy baked coated nuts consumers like by partially replacing wheat flour in the coating

PRECISA® CRISP 38 is an instant waxy maize starch that provides a light and crispy texture to baked snacks. Labelled as "maize starch", it allows snack manufacturers to design the texture of their snacks to meet consumer preferences

Ingredients	%
CRYSTAL TEX™ 626 Dextrin	3.33
Granulated Sugar	11.66
Water	18.18
Ammonium Bicarbonate	0.13
Wheat Flour Type 405	16.70
PRECISA® CRISP 38	16.70
Peanuts, raw with skin	33.30

Nutrition Facts	
Serving size	(100g)
Energy	380kcal / 1589kj
Fat	17g
of which saturates	2g
Carbohydrate	44g
of which sugars	13g
Protein	10g
Dietary Fibre	3g
Sodium	120mg

Preparation :

1. Mix CRYSTAL TEX 626, sugar, ammonium bicarbonate and water until fully dispersed
2. Mix flour and PRECISA CRISP 38
3. Roast peanuts at 170°C for about 13 minutes
4. Coat peanuts in a pancoater alternatively with syrup and dry mix until the desired coating is developed
5. Bake at 170°C for 14 to 17 minutes
6. Apply oil and seasonings & pack

