

Product Specification

Saturday, 11 May 2024

Pies and Savoury - Pie Thickenings

07/23-F

Product Name: FINO PIE THICKENING

Product Code: 7311

Information: FINO PIE THICKENING is a balanced blend of cereals and starches especially designed for thickening and stabilising pie meat.

Pie meat thickened with FINO PIE THICKENING has the desired capacity – neither too heavy nor floury (as is the case when using flour) nor thin and transparent which can result from the use of some corn starches.

FINO PIE THICKENING is uncoloured and unflavoured to allow the user to select his own seasoning and whatever degree of colouring required.

The consistency of the meat can be adjusted by using more or less FINO PIE THICKENING

NOTE: FINO PIE THICKENING is not freeze thaw stable. Customers requiring this facility should enquire about our specialty starches.