

Finlay's Mincemeat

Finlay's Mincemeat is made from a blend of wine fruit, apple and spices which makes our mix the baker's first choice for mince pies and pastries.

It's the Finlay knowhow that has perfected the process which gives our mincemeat its unique flavour, making it ideal for combining with other confectionery fillings to give your bakes a sweet and spice twist.

Also available in a Brandy version (B0118).

Product advantages

- Exceptional baking performance
- Sweet and fruity with a notable mixed spice aroma
- Maintains fruit volume after baking
- Does not boil over in cooking process

Recommended Applications

- Traditional sweet paste & puff
- Paste mince pies
- Danish pastries & strusel
- Loaf cakes & muffins

Product Info

Pack Size:

B0116 12.5kg

Storage:

Store in cool dry conditions
Store at max. 20°C

Life from Manufacturer:

24 months shelf life unopened at a stable temperature

Suitable for:

Vegetarians

Pallet build:

12.5kg x 80