

CONFOCO

ONLY THE FINEST INGREDIENTS

PUMPKIN PIE FORMULA

MADE WITH CONFOCO PUMPKIN FLAKES
50% REPLACEMENT OF CANNED PUMPKIN
YIELD: TWO 8" PIES

	BAKERS %	TRUE %	GRAMS
CONFOCO PUMPKIN FLAKES	5.29	1.73	24.00
Water	67.40	21.52	306.00
Solid Pack Canned Pumpkin	50.00	16.33	228.00
Liquid Whole Eggs	25.55	8.35	116.00
Vanilla Extract (Mather Murphy's 2-Fold #3505)	1.32	0.43	6.00
Pre-Gel Corn Starch (Staley/Mira-Gel)	3.52	1.15	16.00
Pre-Gel Potato Starch (Penwest/Penplus 3000)	3.52	1.15	16.00
Flour, Pastry (General Mills/Golden Shield)	5.29	1.73	24.00
Solka-Floc (Fiber Sales/FCC-200)	1.76	0.57	8.00
Granulated Sugar	40.52	13.24	184.00
Nonfat Dry Milk	12.34	4.03	56.00
Salt	1.32	0.43	6.00
Cinnamon, Ground	0.66	0.22	3.00
Nutmeg, Ground	0.22	0.07	1.00
Ginger, Ground	0.22	0.07	1.00
Cloves, Ground	0.22	0.07	1.00
Brown Sugar, Medium	13.65	4.46	62.00
Water	95.81	31.30	435.00
TOTAL	306.14	100.00	1,391.00

PROCEDURE:

1. Add canned pumpkin, **CONFOCO PUMPKIN FLAKES**, water, liquid whole eggs and vanilla extract to mixing bowl, mix with paddle on low speed for 2-3 minutes.
2. Sift together the corn starch, potato starch, flour, Solka-Floc, sugar, nonfat dry milk, salt, cinnamon, nutmeg, ginger and cloves.
3. Add brown sugar to the sifted ingredients, then add to mixture in mixing bowl. Mix low speed for 1 minute, scrape mixing bowl and paddle, mix on low speed until smooth, approximately 3 minutes.
4. Add the additional water slowly while mixing on low speed until smooth, approximately 5 minutes. Scrape bowl and paddle as needed.
5. Pour mixture into two 8" pie shells and bake at 425°F on aluminum sheet pans in a revolving shelf oven for 35 to 37 minutes. Cool or refrigerate before serving.

FINISHED PRODUCT:

pH 6.38

Water Activity 0.96

CONFOCO

ONLY THE FINEST INGREDIENTS

PUMPKIN PIE FORMULA

MADE WITH CONFOCO PUMPKIN FLAKES
75% REPLACEMENT OF CANNED PUMPKIN
YIELD: TWO 8" PIES

	BAKERS %	TRUE %	GRAMS
CONFOCO PUMPKIN FLAKES	7.49	2.39	34.00
Water	67.40	21.52	306.00
Solid Pack Canned Pumpkin	25.11	8.02	114.00
Liquid Whole Eggs	25.55	8.16	116.00
Vanilla Extract (Mother Murphy's 2-Fold #3505)	1.32	0.42	6.00
Pre-Gel Corn Starch (Staley/Mira-Gold)	5.29	1.69	24.00
Pre-Gel Potato Starch (Penwest/Penplus 3000)	5.29	1.69	24.00
Flour, Pastry (General Mills/Golden Shield)	7.05	2.25	32.00
Solka-Floc (Fiber Sales/FCC-200)	3.52	1.12	16.00
Granulated Sugar	40.52	12.94	184.00
Nonfat Dry Milk	12.34	3.94	56.00
Salt	1.32	0.42	6.00
Cinnamon, Ground	0.88	0.28	4.00
Nutmeg, Ground	0.22	0.07	1.00
Ginger, Ground	0.22	0.07	1.00
Cloves, Ground	0.22	0.07	1.00
Brown Sugar, Medium	13.65	4.36	62.00
Water	95.81	30.59	435.00
TOTAL	313.20	100.00	1,422.00

PROCEDURE:

1. Add canned pumpkin, **CONFOCO PUMPKIN FLAKES**, water, liquid whole eggs and vanilla extract to mixing bowl, mix with paddle on low speed for 2-3 minutes.
2. Sift together the corn starch, potato starch, flour, Solka-Floc, sugar, nonfat dry milk, salt, cinnamon, nutmeg, ginger and cloves.
3. Add brown sugar to the sifted ingredients, then add to mixture in mixing bowl. Mix low speed for 1 minute, scrape mixing bowl and paddle, mix on low speed until smooth, approximately 3 minutes.
4. Add the additional water slowly while mixing on low speed until smooth, approximately 5 minutes. Scrape bowl and paddle as needed.
5. Pour mixture into two 8" pie shells and bake at 425°F on aluminum sheet pans in a revolving shelf oven for 35 to 37 minutes. Cool or refrigerate before serving.

FINISHED PRODUCT:

pH 6.32

Water Activity 0.97

MARCH 1998

CONFOCO

ONLY THE FINEST INGREDIENTS

PUMPKIN PIE FORMULA MADE WITH CONFOCO PUMPKIN FLAKES 100% REPLACEMENT OF CANNED PUMPKIN YIELD: TWO 8" PIES

	BAKERS %	TRUE %	GRAMS
CONFOCO PUMPKIN FLAKES	10.13	3.13	46.00
Water	89.87	27.76	408.00
Liquid Whole Eggs	25.55	7.89	116.00
Vanilla Extract (Mother Murphy's 2-Fold #3505)	1.32	0.41	6.00
Pre-Gel Corn Starch (Staley/Mira-Gel)	7.05	2.18	32.00
Pre-Gel Potato Starch (Penwest/Penplus 5000)	7.05	2.18	32.00
Flour, Pastry (General Mills/Golden Shield)	14.10	4.35	64.00
Solka-Floc (Flour Sales/FCC-200)	3.52	1.09	16.00
Granulated Sugar	40.52	12.52	184.00
Nonfat Dry Milk	12.34	3.81	56.00
Salt	1.32	0.41	6.00
Cinnamon, Ground	0.88	0.27	4.00
Nutmeg, Ground	0.22	0.07	1.00
Ginger, Ground	0.22	0.07	1.00
Cloves, Ground	0.22	0.07	1.00
Brown Sugar, Medium	13.65	4.22	62.00
Water	95.81	29.59	435.00
TOTAL	323.77	100.00	1,470.00

PROCEDURE:

1. Add **CONFOCO PUMPKIN FLAKES**, water, liquid whole eggs and vanilla extract to mixing bowl, mix with paddle on low speed for 2-3 minutes.
2. Sift together the corn starch, potato starch, flour, Solka-Floc, sugar, nonfat dry milk, salt, cinnamon, nutmeg, ginger and cloves.
3. Add brown sugar to the sifted ingredients, then add to mixture in mixing bowl. Mix low speed for 1 minute, scrape mixing bowl and paddle, mix on low speed until smooth, approximately 3 minutes.
4. Add the additional water slowly while mixing on low speed until smooth, approximately 5 minutes. Scrape bowl and paddle as needed.
5. Pour mixture into two 8" pie shells and bake at 425°F on aluminum sheet pans in a revolving shelf oven for 35 to 37 minutes. Cool or refrigerate before serving.

FINISHED PRODUCT:

pH 6.35

Water Activity 0.97

MARCH 1998