

MEAT PIE THICKENER FOR CONSISTENTLY HIGH QUALITY FILLINGS

MAPS 40



The perfect texture, every time

MAPS 40 food starch is a proven meat pie thickener used by bakeries around the world to create the perfect meat pie every time. Meat pie experts rely on **MAPS 40** to ensure a consistent, high quality pie with the perfect filling.

Just another cost effective solution from the global starch experts in providing innovative starch solutions - **INGREDION™**.



Perfect texture, easier handling

MAPS 40 is a specialty starch which creates perfect pie fillings every time. Available in easy to use and store 25kg bags, **MAPS 40** offers outstanding freeze/thaw stability and will withstand high boil conditions.

MAPS 40 allows your own secret seasoning flavours to shine through. It produces the perfect balance of texture and thickness in the filling that your customers are looking for whenever they choose this family favourite.

KEY FEATURES

- Specialty starch for meat pies
- 25 kg bags
- Easy to use

REAL BENEFITS

- Outstanding freeze/thaw stability
- Easy storage and lifting
- High boil resistant
- Lets your seasoning create the flavour

Meat pie filling	
INGREDIENTS	GRAMS
Part 1	
Water	2350
Mince beef (coarse)	2000
Pie seasoning	75
Beef stock	25
Part 2	
Water	325
MAPS 40	230
Caramel colour	10
TOTAL	5015
Method	
<ol style="list-style-type: none"> 1. Bring Part 1 to boil then simmer for 10 minutes. 2. Mix Part 2 to a slurry. Add into Part 1 and bring to boil. Simmer for 2-3 minutes. 	

Meat pie seasoning

Pie Seasoning Ingredients	Weight in %
Salt	86.7
White pepper	10.3
Nutmeg	3.0
Total	100



Meat pie filling trouble shooting

Problem	Cause	Remedy
Filling is like gravy	Incorrect starch dose	Use recommended level of starch.
Meat boils out	Starch not holding the gravy	Ensure starch is well cooked.
Starch lumps	Slurry not mixed in properly	Stir meat continuously while adding starch slurry. Ensure meat is brought back to boil after thickening.
Dull appearance	Poor quality thickener	Use correct modified starch. Do not thicken with flour.

CONTACT US NOW TO LEARN MORE: ingredion.com/apac

Emmil Perez - Account Manager

T: +64 21 274 2063 | E: emmil.perez@ingredion.com

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Delivering solutions.™