



Rice Bran Oil for Baker' s Confections

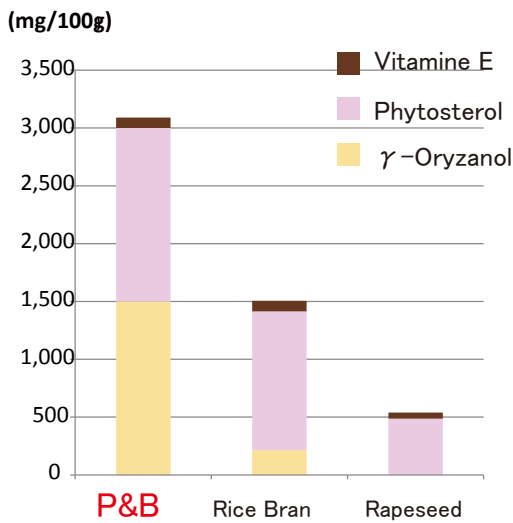
# Pâtisserie & Boulangerie Oil

Made in Japan

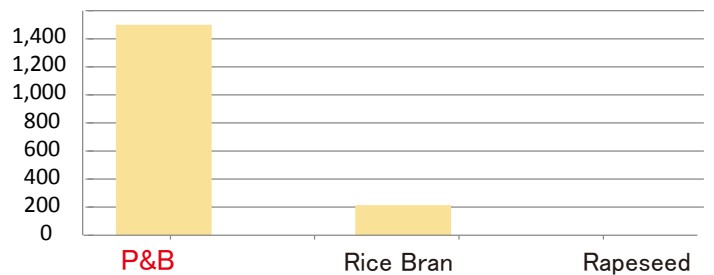


# Natural baking, healthy making!!

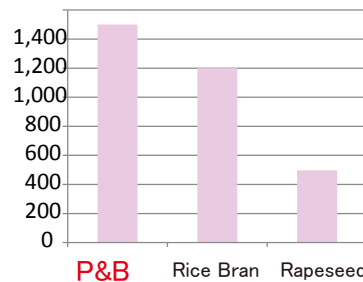
## ● Rich nutrients bring out **natural flavor of ingredients.**



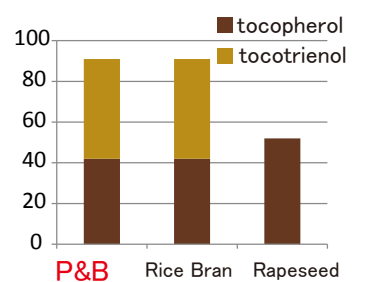
γ-Oryzanol content (mg/100g)



Phytosterol content (mg/100g)



Vitamin E content (mg/100g)



※P&B oil = Pâtisserie & Boulangerie oil

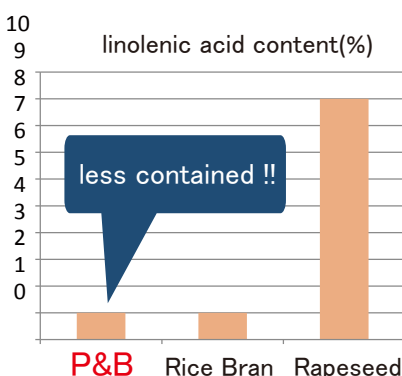
※Tocotrienol so called "Super Vitamin E" has 50 times more antioxidant effect than Vitamin E.

※ Reference:

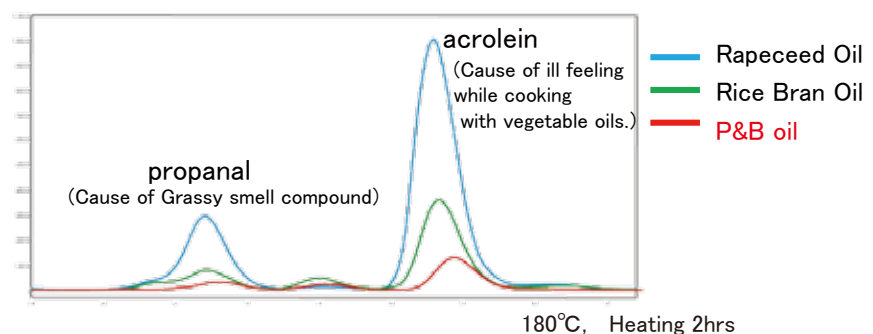
Nakagawa.K, Miyazawa.T, et al. In Vivo Angiogenesis is Suppressed by Unsaturated Vitamin E, Tocotrienol.[J Nutr,137(8),(2007),1938-1943]

## ● Neat and light aftertaste due to less deterioration.

① Fatty acid susceptible to oxidation is less contained



② Compounds cause malodor are less produced





## ● What occasion to use P&B!?

When you want flour's taste more outstanding in confections!!

When you want confections taste neater and lighter!

When you want to emphasize fruits or crème taste more in confections!!

When you want dough kneading easier!

## ● What's good about P&B oil



No 27 Allergenic substances in foods to label is included.

Keep taste & flavor due to less oxidation.

Cholesterol  
0mg

Vegan's friendly

Non-GMO

Made in Japan

TSUNO has certified ISO22000

in order to establish a management system that can supply safe food.

TSUNO recommends special Rice Bran Oil for Baker's confections.

## Pâtisserie & Boulangerie Oil



180g ¥421 (tax included)  
1500g ¥1,296 (tax included)

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# Pâtisserie & Boulangerie Oil Recipe

## Cookie



Substitute half quantity of butter to P&B oil.  
Very crispy and light with more ingredients natural flavor stand out.

### Ingredients

flour	200g
Baking Powder	1.5g about 1/2 tea spoon
Egg	100g
Sugar	160g
butter	60g
P&B oil	60g

1. Preheat oven to 180°C
2. Mix flour and baking power well then shit them
3. Mix Butter and P&B oil well
4. Add sugar to 3. little by little mix well
5. Add beaten egg to 4 little by little and mix
6. Add 2 powder and mix well
7. Put the dough to squeeze bag then squeeze 4 to 5cm each
8. Bake 12~13min. in 180°C oven

## Chiffon cake



Chiffon cake usually use vegetable oil.  
Used P&B oil to bake. It brings out Ingredients flavor and aftertaste is neat.  
No malodor can be smelt  
after leave it a few days, and taste keeps delicious

### Ingredients (17cm Chiffon cake mold)

Egg yolk	3 pc
Egg white	4 pc
Sugar	85g
Water	60ml
P&B oil	50g
Flour	90g

1. Preheat oven to 180°C
2. Beat egg yolk and add half quantity of sugar in it
3. Mix water and P&B oil then add to 2.
4. Shift flour and add to 3.
5. Shift egg white to meringue, and add sugar little by little
6. Add half quantity of meringue to 4 then mix
7. Add other half and mix
8. Put them in a mold and bake it in 180°C oven 30min.
9. After baked, put the mold upside down and them cool down

## Brownie



Eggs and flour is very easy to knead  
Easier and faster sweet making can be enjoyed.  
The flavor of cocoa & nuts become outstanding.  
The taste is very rich but brownie itself if very soft. Never get tired of the taste.

### Ingredients (24m×24cm square mold)

flour	150g
cocoa	30g
Baking powder	6g about 1/2 table spoon
Sugar	200g
P&B oil	180g
Egg	4
Salt	a bit
Vanilla essence	a bit
Walnuts	60g
Icing Sugar	a bit

1. Preheat oven to 180°C
2. Mix flour, cocoa and baking power then shit them
3. Roast walnuts in pan then crush them by hands
4. Add P&B oil and sugar, and add salt and mix. Add beaten egg little by little then mix.
5. Add 1 & 2 in 3 then mix lightly
6. Put 5 in square mold with cooking sheet, and bake in oven 30min.
7. After cool down, cut and put icing sugar on it.