BAKELS
BAKERY INGREDIENTS SINCE 1904

www.maybakels.com

APITO CHOCOLATE EMULCO

OVERVIEW

To provide chocolate flavour and colour to all types of baked goods.

USAGE

The usage rate can be varied to suit flavour and colour requirement. Normal recommended usage rate is 3% on total batter weight or dough weight.

INGREDIENTS

-, -, Permitted Colouring (INS150(d), INS155, INS133, INS124), Cocoa Powder, Water, Cocoa Powder Substitute, Permitted Flavouring

PACKAGING

Code	Size	Type	Palletisation
4450	2 KG	Jar	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	428.00
Energy (Kcal)	102.00
Protein (g)	2.00
Fat (g)	1.00
Fat (of which saturates)(g)	0.60
Carbohydrate (g)	32.20
Carbohydrate (of which sugars)(g)	1.30
Sodium (mg)	625.00

METHOD

Group 1	
Ingredient	KG
BAKELS MUD CAKE MIX	0.600
Eggs	0.105
Water (variable)	0.160
Total Weight	0.865

Group 2	
Ingredient	KG
-	0.024
-	0.085
Total Weight	0.109

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DESCRIPTION

1. Blend Group 1 on low speed for 1 minutes. 2. Scrape down the mixture 3. Blend for another 2 minutes at high speed. 4. Scrape down the mixture. 5. Add in Group 2 and blend for 2 minutes at medium speed 6. Deposit batter into desired baking trays or mould. 7. Bake at 170°C (top) and 160°C (bottom) for approximate 70 minutes.

STORAGE

Cool and dry conditions 30 ± 5°C

SHELF LIFE

365 days

TYPE

Jar

CATEGORY

Colouring & Flavouring, Paste

FINISHED PRODUCT

Mud Cake

BRANDS

Apito