



BAKELS BLUE VELVET CAKE MIX

OVERVIEW

For convenient production of blue velvet moist cake, loaves and muffin.

USAGE

Refer to recipe

INGREDIENTS

-, -, Isomalt, Modified Starch, Vegetable Fats & Oils (Palm Based), Leavening Agent (INS450, INS500, INS341), Non Fat Milk Solids, Permitted Emulsifiers (INS471, INS481), -, Salt, Permitted Flavouring, Permitted Colouring (INS171, INS120, INS133), -, Thickener (INS466)

PACKAGING

Code	Size	Type	Palletisation
4151-10	10 KG	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	998.00
Energy (Kcal)	238.00
Protein (g)	5.40
Fat (g)	3.00
Fat (of which saturates)(g)	1.80
Carbohydrate (g)	78.60
Carbohydrate (of which sugars)(g)	32.60
Sodium (mg)	867.00

METHOD

Group 1	
Ingredient	KG
BAKELS BLUE VELVET CAKE MIX	1.000
Eggs	0.350
Water	0.225
Oil	0.300
Total Weight: 1.875	

DESCRIPTION

1. Beat all the ingredients with paddle except water and oil in the mixing bowl on slow speed for 1 minute, then switch to medium speed for 3 minutes. 2. Add in water and oil, beat on slow speed for 1 minute, then switch to medium speed for 3 minutes or until the batter is smooth. 3. Deposit 600g of batter into a greased cake mold with a diameter of 19.5cm. 4. Bake at 170°C of top and bottom heat for 45-50 minutes. Cara-cara 1. Campurkan semua bahan kecuali air dan minyak dengan paddle dalam mangkuk adunan pada kelajuan rendah selama 1 minit, kemudian tukar ke kelajuan sederhana selama 3 minit. 2. Masukkan air dan minyak, gaul pada kelajuan rendah selama 1 minit, kemudian tukar ke kelajuan sederhana selama 3 minit atau sehingga adunan menjadi licin. 3. Masukkan 600g adunan ke dalam acuan kek yang telah digris dengan diameter 19.5cm. 4. Bakar dengan suhu 170°C atas dan bawah selama 45-50 minit.



STORAGE

Cool and dry conditions 18 ± 2°C



SHELF LIFE

365 days



TYPE

Bag



ALLERGENS

Wheat, Wheat Products, Milk, Milk Products, Sulphites



CATEGORY

Cakes, Muffins & Sponge Products, Cake Mixes



FINISHED PRODUCT

Blue Velvet Cake



BRANDS

Bakels