



BAKELS MUD CAKE MIX

OVERVIEW

For the convenient production of delicious mud cakes.

USAGE

Whip together with eggs and water, fold in Apito Chocolate Emulco and oil, then deposit into mould and bake

INGREDIENTS

-, Wheat Flour, Cocoa Powder, Glucose Syrup Solid, Starch, Vegetable Fats & Oils (Palm Based), Non Fat Milk Solids, Salt, Leavening Agents (INS500, INS450, INS341), Permitted Emulsifier (INS471), Permitted Emulsifier (INS477, INS307, INS330), Permitted Flavouring, Thickener (INS415)

PACKAGING

Code	Size	Type	Palletisation
3804-15	10 KG	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,680.00
Energy (Kcal)	400.00
Protein (g)	4.70
Fat (g)	8.50
Fat (of which saturates)(g)	4.10
Carbohydrate (g)	74.30
Carbohydrate (of which sugars)(g)	49.90
Sodium (mg)	501.00

METHOD

Group A	
Ingredient	KG
BAKELS MUD CAKE MIX	1.000
Water	0.267
Eggs	0.175
Total Weight:	1.442
Group B	
Ingredient	KG
APITO CHOCOLATE EMULCO	0.040
Vegetable Oil	0.142
Total Weight:	0.182

DESCRIPTION

1. Mix the ingredients from group A in a mixing bowl and use paddle to blend for 1 minute at slow speed. 2. Continue blending at high speed for another 2 minutes. 3. Add in ingredients from group B and blend at medium speed for 2 minutes. 4. Deposit 600g of cake batter into 6" square baking tray. 5. Bake at 165°C for about 70 minutes or until well baked. Cara-cara 1. Campurkan ramuan dari kumpulan A di dalam mangkuk adunan dan sebatikan dengan paddle selama 1 minit pada kelajuan rendah. 2. Teruskan adunan pada kelajuan tinggi selama 2 minit. 3. Masukkan bahan dari kumpulan B dan gaul pada kelajuan sederhana selama 2 minit. 4. Masukkan 600g adunan kek ke dalam dulang pembakar segi empat 6". 5. Bakar pada suhu 165°C selama 70 minit atau sehingga masak.



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

Mud Cake



BRANDS

Bakels