



BAKELS RED VELVET CAKE MIX

OVERVIEW

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

USAGE

Refer to recipe

INGREDIENTS

-, -, Glucose Syrup Solid, Egg Powder, Cocoa Powder, Leavening Agent (INS450, INS500), Vegetable Fats (Palm Based), Vegetable Oils (Palm Based), Non Fat Milk Solids, Salt, Thickener (INS415), Firming Agent (INS327), Permitted Emulsifier (INS471), Emulsifier (INS477), Permitted Colouring (INS122, INS123, INS102), Permitted Flavouring

PACKAGING

Code	Size	Type	Palletisation
4142-10	10 KG	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,630.00
Energy (Kcal)	390.00
Protein (g)	5.50
Fat (g)	5.10
Fat (of which saturates)(g)	2.40
Carbohydrate (g)	74.70
Carbohydrate (of which sugars)(g)	50.30
Sodium (mg)	688.00

METHOD

Group 1	
Ingredient	KG
BAKELS RED VELVET CAKE MIX	1.000
Water	0.200
Eggs	0.400
Vegetable Oil	0.400
Total Weight: 2.000	

DESCRIPTION

1. Place all the ingredients in mixing bowl. 2. Use paddle to beat on low speed for 1 minute. 3. Scrape down the mixture and beat further 3 minutes on medium speed. 4. Deposit 60g batter into muffin mould line with paper cup. 5. Bake at 190°C (top & bottom heat) for approximately 25 minutes. Cara-cara 1. Masukkan semua bahan ke dalam mangkuk mixer. 2. Bancuh semua bahan dengan menggunakan paddle pada kelajuan rendah selama 1 minit dan sekerap adunan bahagian bawah dengan scraper. 3. Seterusnya bancuh pada kelajuan sederhana selama 3 minit. 4. Masukkan 60g adunan ke dalam cawan muffin berlapis dengan kertas cawan. 5. Bakar pada suhu 190°C (suhu atas dan bawah) selama lebih kurang 25 minit.



STORAGE

Cool and dry conditions 18 ± 2°C



SHELF LIFE

365 days



TYPE

Bag



ALLERGENS

Wheat, Wheat Products, Egg, Egg Products, Milk, Milk Products



CATEGORY

Cakes, Muffins & Sponge Products, Cake Mixes



FINISHED PRODUCT

Red Velvet Cake, Red Velvet Muffin



BRANDS

Bakels