

# CLOSET

## OVERVIEW

Fruit and jam extender with freeze thaw stability. Cake stabilizer for use in fruits cakes etc to prevent fruit sinking.

## INGREDIENTS

Modified Starch, -

## PACKAGING

Code	Size	Type	Palletisation
3540	15 KG	Bag	

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,610.00
Protein (g)	0.30
Fat (<g)	0.10
Fat (of which saturates)(<g)	0.10
Carbohydrate (g)	95.50
Carbohydrate (of which sugars)(g)	50.00
Sodium (mg)	75.00

## METHOD

Group 1	
Ingredient	KG
Water	0.800
-	0.200
Brown Sugar	0.120
P3	0.012
<b>Total Weight:</b>	<b>1.132</b>
Group 2	
Ingredient	KG
-	0.210
<b>Total Weight:</b>	<b>0.210</b>
Group 3	
Ingredient	KG
Cake Flour	0.200
COLSET	0.016
HERCULES BAKING POWDER	0.005
Cinnamon Powder	0.005
<b>Total Weight:</b>	<b>0.226</b>
Group 4	
Ingredient	KG
Mix Fruits	0.400
<b>Total Weight:</b>	<b>0.400</b>

## DESCRIPTION

i. Cream Group 1 until light and fluffy. ii. Add Group 2 by stages and cream well. iii. Fold in sifted Group 3 and mix well. iv. Add Group 4 and mix gently. v. Deposit into greased tin. vi. Bake at 180°C for 45 minutes.



### STORAGE

Clean and cool conditions 18 ± 2°C



### SHELF LIFE

365 days



### TYPE

Bag