COLSET

OVERVIEW

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

USAGE

NIL

INGREDIENTS

Modified Starch, -

PACKAGING

Code	Size	Type	Palletisation
3540	15 KG	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,610.00
Energy (Kcal)	384.00
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
-	0.800
-	0.600
Salt	0.010
Total Weight:	1.410

Group 2	
Ingredient	KG
Eggs	0.800
Total Weight:	0.800

Group 3	
Ingredient	KG
Plain Flour	1.000
Total Weight:	1.000

Group 4	
Ingredient	KG
COLSET	0.100
Total Weight:	0.100

Group 5	
Ingredient	KG
Raisin	2.300
Red Cherry	0.500
Golden Syrup	0.300
Mix Peel	0.300
-	0.200
APITO RUM PASTE (optional)	0.050
All spices	0.010
Total Weight:	3.660

Group 6	
Ingredient	KG
Cinnamon	0.010
Total Weight:	0.010

DESCRIPTION

1. Cream Group 1 until light and fluffy. 2. Add Group 2 by stages and cream well. 3. Fold in sifted Group 3 and mix gently. 4. Add Group 4 and mix for 20 seconds, followed by Group 5 and mix evenly. 5. Bake batter at 170°C for 90 minutes. 6. Cover cake with foil and bake for further 30 minutes at 150°C. 7. After baked, keep at least 48 hours for maturity before serving. Notes: Pre-soak fruits, spices and syrup at least 24 hours before use.

STORAGE

Cool and dry conditions 18 ± 2°C

SHELF LIFE

365 days

TYPE

Bag

ALLERGENS

NIL

CATEGORY

Confectionery, Confectionery Mixes