



## FINO SUPER SPONGE COMPLETE

### OVERVIEW

For the convenient production of all types of sponges goods.

### USAGE

Whip together with eggs and water, fold in oil and then deposit and bake.

### INGREDIENTS

-, -, Permitted Emulsifier (INS471, INS475), Starch, Leavening Agent (INS450, INS500), -, Salt, Permitted Preservative (INS282), -

### PACKAGING

Code	Size	Type	Palletisation
3731	25 KG	Bag	

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,090.00
Energy (Kcal)	259.00
Protein (g)	3.90
Fat (g)	2.40
Fat (of which saturates)(g)	1.90
Carbohydrate (g)	83.50
Carbohydrate (of which sugars)(g)	42.70
Sodium (mg)	421.00

## METHOD

Group A	
Ingredient	KG
FINO BUN MIX	1.000
Eggs	1.000
Water	0.250
Vegetable Oil	0.250
<b>Total Weight: 2.500</b>	

## DESCRIPTION

1. Mix Fino Super Sponge Complete, egg and water at low speed with whisk for 1 minute. 2. Continue to whisk at high speed for 7 minutes. 3. Add in vegetable oil into batter and mix at low speed for 1 minute. 4. Deposit batter 350g into mould. 5. Bake at 180°C (Top & bottom heat) for 35 minutes.

## ADDITIONAL INFORMATION

Product of Malaysia



### STORAGE

Cool and dry conditions 18 ±  
2°C



### SHELF LIFE

365 days



### TYPE

Bag



### ALLERGENS

Wheat, Wheat Products



### CATEGORY

Cakes, Muffins & Sponge Products, Sponge Mixes



### BRANDS

Fino