

HERCULES BAKING POWDER (DOUBLE ACTING)

OVERVIEW

Raising agent used in the manufacture of flour confectionery

INGREDIENTS

Leavening Agent, Starch

PACKAGING

Code	Size	Type	Palletisation
2980	15 KG	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (Kcal)	140.00
Energy (kJ)	587.00
Protein (g)	0.00
Fat (g)	0.00
Fat (of which saturates)(g)	0.00
Carbohydrate (g)	39.30
Carbohydrate (of which sugars)(g)	0.00
Sodium (mg)	11,800.00

METHOD

Group A	
Ingredient	KG
OVALETT SPECIAL	0.018
Cake Flour	0.200
Castor Sugar	0.225
HERCULES BAKING POWDER (DOUBLE ACTING)	0.006
Water	0.088
Eggs	0.250
Vegetable Oil	0.060
Total Weight: 0.847	

DESCRIPTION

1. Put all the ingredients into a mixing bowl except vegetable oil. 2. Whisk the mixture at a slow speed for 1 minute, then scrape down the sides of the bowl. 3. Continue whisking at a high speed for 4 minute or until the batter is smooth and airy. 4. Add in the vegetable oil and whisk for one more minute. 5. Use a scale to divide the batter into 600g portions. 6. Pour the batter into a 9-inch baking mold. 7. Bake the cake at 180°C for 30-40 minutes or until fully cooked. Cara-cara 1. Masukkan semua bahan ke dalam mangkuk campuran, kecuali minyak sayuran. 2. Pukul campuran dengan whisk pada kelajuan rendah selama 1 minit, kemudian mengikis sisi mangkuk. 3. Teruskan merengek pada kelajuan tinggi selama 4 minit atau sehingga adunan licin dan lapang. 4. Masukkan minyak sayuran dan pukul selama 1 minit lagi. 5. Gunakan skala untuk membahagikan adunan kepada bahagian 600 gram. 6. Tuangkan adunan ke dalam acuan penaik 9 inci. 7. Bakar kek pada suhu 180°C selama 30 - 40 minit atau sehingga dimasak sepenuhnya.

ADDITIONAL INFORMATION

Product of Malaysia



STORAGE

Cool and dry conditions 18 ± 2°C



SHELF LIFE

365 days



TYPE

Bag



CATEGORY

Cakes, Muffins & Sponge Products, Baking Powders