

OVALETT SPECIAL

OVERVIEW

Allows the "all in" method of sponge and cake production to be used. Extends softness and fresh keeping properties. Especially designed for 'hi-ratio' sponges and also suitable for 'hi-ratio' cakes as well as plain flour cakes and sponges

USAGE

8% - 10% on total flour weight

INGREDIENTS

Water, Emulsifiers (INS471, INS475), -, Humectant (INS420), -, Permitted Colouring (INS102, INS110)

PACKAGING

Code	Size	Type	Palletisation
2113	21 KG	Pail	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,260.00
Energy (Kcal)	301.00
Protein (g)	0.00
Fat (g)	25.50
Fat (of which saturates)(g)	23.70
Carbohydrate (g)	25.50
Carbohydrate (of which sugars)(g)	16.30
Dietary Fibre (g)	0.00
Sodium (<mg)	1.00

METHOD

Group 1	
Ingredient	KG
APITO SPONGE MIX SPECIAL	1.050
Eggs	0.900
-	0.045
Water	0.250
Total Weight: 2.245	
Group 2	
Ingredient	KG
Oil	0.250
Total Weight: 0.250	

DESCRIPTION

1. Using whisker, place Group 1 in mixing bowl. 2. Whisk approximately 1 minute on 1st speed. 3. Whisk on 3rd speed for 5 minutes. 4. Mix in Group 2 and whisk on 1st speed for 1 minute. 5. Deposit 350 g in greased pancake mould. 6. Bake at 180°C for 30 minutes.



STORAGE

Cool and dry conditions 30 ±
5°C



SHELF LIFE

365 days



TYPE

Pail



ALLERGENS

NIL



CATEGORY

Cakes, Muffins & Sponge Products, Cake Stabilizer