

P3

OVERVIEW

Used in conjunction with Starcel Cake Shortening or butter as cake softener.

USAGE

Recommended usage rate 3 – 4% on flour

INGREDIENTS

Water, Emulsifiers (INS491, INS435), Permitted Preservative (INS202)

PACKAGING

Code	Size	Type	Palletisation
2270	5 KG	Pail	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,620.00
Energy (Kcal)	388.00
Protein (g)	0.00
Fat (g)	44.80
Fat (of which saturates)(g)	44.10
Carbohydrate (<g)	0.10
Carbohydrate (of which sugars)(g)	0.00
Dietary Fibre (g)	0.00
Sodium (<mg)	1.00

METHOD

Group 1	
Ingredient	KG
Butter	1.250
Castor Sugar	1.000
P3	0.030
Salt	0.025
Total Weight:	2.305
Group 2	
Ingredient	KG
Eggs	1.060
Total Weight:	1.060
Group 3	
Ingredient	KG
Plain Flour	1.000
Milk Powder	0.050
HERCULES BAKING POWDER	0.007
Total Weight:	1.057

DESCRIPTION

1. Cream Group 1 until light and fluffy about 10 minutes. 2. Scrape thoroughly, add Group 2 gradually and continue creaming for 5 minutes. 3. Turn on low speed and add sifted Group 3, mix evenly. 4. Pour batter into prepared lined baking tins of about 80% filled. 5. Bake at 180°C for approximate 45-60 minutes, depending on size.



STORAGE

Cool and dry conditions 30 ±
5°C



SHELF LIFE

365 days



TYPE

Pail



ALLERGENS

NIL



CATEGORY

Cakes, Muffins & Sponge Products, Cake Softener