



PETTINA CHIFFON CAKE MIX

OVERVIEW

For the convenient production of all types of chiffon cakes.

USAGE

Whisk together with eggs and water then fold in melted margarine/butter together

INGREDIENTS

-, Wheat Flour, Permitted Emulsifier (INS475, INS471), Leavening Agent (INS450, INS500, INS341, INS575), -, -, Starch, -

PACKAGING

Code	Size	Type	Palletisation
3721	15 KG	Multiwall Polythene Lined Paper Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,600.00
Energy (Kcal)	383.00
Protein (g)	5.10
Fat (g)	2.10
Fat (of which saturates)(g)	1.60
Carbohydrate (g)	84.10
Carbohydrate (of which sugars)(g)	52.40
Sodium (mg)	565.00

METHOD

Group A	
Ingredient	KG
PETTINA CHIFFON CAKE MIX	1.000
Eggs	1.000
Water	0.150
Vegetable Oil	0.150
Total Weight: 2.300	

DESCRIPTION

1. In a stand mixer use whisk attachment combine PETTINA CHIFFON CAKE MIX, eggs and water at low speed for 1 minute. 2. Whisk the mixture for 10 minutes at high speed. 3. Gradually add in vegetable oil for 1 minute at slow speed and combine well. 4. Deposit 500gm batter into ungreased chiffon cake mould. 5. Bake at 180°C for approximately 45 minutes. Cara-cara 1. Dalam pengadun menggunakan alat whisk bancuh PETTINA CHIFFON CAKE MIX, telur dan air pada kelajuan perlahan selama 1 minit. 2. Pukul adonan selama 10 minit dengan kelajuan tinggi. 3. Masukkan minyak sayuran secara beransur-ansur selama 1 minit pada kelajuan perlahan dan gaul rata. 4. Masukkan 500gm adonan ke dalam chiffon acuan tanpa minyak. 5. Bakar pada suhu 180°C dengan masa lebih kurang 45 minit.



STORAGE

Cool and dry conditions 18 ± 2°C



SHELF LIFE

365 days



TYPE

Paper Bag



ALLERGENS

Wheat, Wheat Products, Milk, Milk Products, Sulphites



CATEGORY

Cakes, Muffins & Sponge Products, Sponge Mixes



FINISHED PRODUCT

Chiffon Cake



BRANDS

Pettina