



PETTINA CHOCOLATE SPONGE MIX COMPLETE

OVERVIEW

For the convenient production of rich chocolate sponge goods.

USAGE

Whisk together with eggs and water, fold in oil, then deposit into mould and bake.

INGREDIENTS

-, -, Permitted Emulsifier (INS475, INS471), Cocoa Powder, Cocoa Powder Substitute, Leavening Agent (INS450, INS500, INS541), Starch, Salt, Mineral Salt (INS170), Permitted Preservative (INS282), Permitted Flavouring, Permitted Colouring (INS155, INS102, INS122, INS133)

PACKAGING

Code	Size	Type	Palletisation
3826	25 KG	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,560.00
Energy (Kcal)	372.00
Protein (g)	3.90
Fat (g)	3.60
Fat (of which saturates)(g)	2.90
Carbohydrate (g)	80.60
Carbohydrate (of which sugars)(g)	45.00
Sodium (mg)	489.00

METHOD

Group 1	
Ingredient	KG
PETTINA CHOCOLATE SPONGE MIX COMPLETE	1.000
-	1.000
Water	0.250
Total Weight:	2.250
Group 2	
Ingredient	KG
Vegetable Oil	0.250
Total Weight:	0.250

DESCRIPTION

1. Using whisk, place Group 1 in mixing bowl. 2. Whisk approximately 1 minute on 1st speed. 3. Whisk further for 7 minutes on 3rd speed. 4. Blend in Group 2 for 1 minute on 1st speed. 5. Deposit 350 g into greased cake mould. 6. Bake at 180±5°C for 30 minutes.



STORAGE

Cool and dry conditions 18 ± 2°C



SHELF LIFE

365 days



TYPE

Bag



ALLERGENS

Wheat, Wheat Products, Sulphites



CATEGORY

Cakes, Muffins & Sponge Products, Sponge Mixes



FINISHED PRODUCT

Chocolate Sponge



BRANDS

Pettina