



PETTINA CUP CAKE MIX

OVERVIEW

Whisk together with eggs and water

USAGE

Refer to recipe

INGREDIENTS

-, -, Permitted Emulsifier (INS471, INS475), Leavening Agent (INS450, INS500), Leavening Agent (INS575), Starch, Non Fat Milk Solids, -, Salt, Permitted Preservative (INS282), Thickener (INS412), Permitted Flavouring, Acidity regulator (330), Permitted Colouring (INS102)

PACKAGING

Code	Size	Type	Palletisation
3711-15	15 KG	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,250.00
Energy (Kcal)	300.00
Protein (g)	4.10
Fat (g)	2.80
Fat (of which saturates)(g)	2.30
Carbohydrate (g)	84.10
Carbohydrate (of which sugars)(g)	47.00
Sodium (mg)	354.00

METHOD

Group 1	
Ingredient	KG
PETTINA CUP CAKE MIX	1.300
Water	0.200
Eggs	0.800
Total Weight: 2.300	

DESCRIPTION

1. Place all the ingredients in mixing bowl. 2. Use whisk to whisk on low speed for 1 minute. Scrape down the mixture. 3. Continue to whisk on top speed for 4 minutes or until the batter is smooth and airy. 4. Deposit 70g batter into cup cake mould line with paper cup. 5. Bake at 180°C (top & bottom heat) for approximately 25 minutes. Cara-cara 1. Masukkan semua bahan ke dalam mangkuk mixer. 2. Bancuh semua bahan dengan menggunakan whisk pada kelajuan rendah selama 1 minit. Sekerap adunan bahagian bawah dengan scraper. 3. Seterusnya bancuh adunan pada kelajuan yang tinggi selama 4 minit atau sehingga licin. 4. Masukkan 70g adunan ke dalam acuan kek cawan berlapis dengan kertas cawan. 5. Bakar pada suhu 180°C (suhu atas dan bawah) selama lebih kurang 25 minit.

ADDITIONAL INFORMATION

Product of Malaysia



STORAGE

Cool and dry conditions 18 ± 2°C



SHELF LIFE

365 days



TYPE

Bag



ALLERGENS

Wheat, Wheat Products, Milk, Milk Products



CATEGORY

Cake Mixes, Cakes, Muffins & Sponge Products



FINISHED PRODUCT

Cup Cake



BRANDS

Pettina