



# **CARROT CAKE MIX**

# **OVERVIEW**

An off-white to pale tan-coloured premix with an aroma that is sweet and spicy.

## **INTENDED USE/ABUSE:**

- CARROT CAKE MIX is a mix that requires the addition of Carrots, Eggs and Oil which produce a cake that is moist and have excellent eating qualities.
- Intended for all types of consumers.
- Damaged packaging can result in product contamination. Prevent exposure to air or strong vapour to maintain organoleptic and sensory properties of the product.

## **USAGE**

As per recipe.

## **INGREDIENTS**

Sucrose, Wheat Flour, Dextrose, Modified Starch (E1422), Raising Agents (E450i, E500), Spices (Irradiated), Sodium Chloride, Colour (E150c), Glucose, Emulsifier (E481), Thickeners (E466, E412)

# **PACKAGING**

Code	Size	Туре	Palletisat <mark>ion</mark>
38180	12.5 KG	Poly bag	



# NUTRITIONAL INFORMATION

Туре	Value
Energy (kj)	743.00
Protein (g)	7.40
Total Fat (g)	1.40
Saturated fat (g)	0.80
Mono-unsaturated fat (g)	0.40
Poly-unsaturated fat (g)	0.10
Ash (g)	1.00
Carbohydrates (g)	30.00
Total Dietary Fibre (g)	0.60
Sugars (g)	0.00
Sodium (mg)	647.20

# **METHOD**

Group 1	
Ingredient	KG
Carrot Cake Mix	1.000
Fresh Beaten Eggs	0.300
Oil	0.400
Carrots (Grated)	0.500
Pecan Nuts	0.100

#### Total Weight: 2.300

# **DESCRIPTION**

Beat the eggs for 2 minutes on high speed using a whisk. Add the cake mix then beat on low speed for 4 minutes and Scrape down. Add vegetable oil slowly while beating on slow speed for 1 minute. Stir in the grated carrots and pecan nuts and mix well for 2 minutes. Scoop into baking tins lined with silicone baking paper. Bake at ±180°C for 40 - 50 minutes. Depending on the size of cake. Ice with butter cream icing and decorate as desired.

## ADDITIONAL INFORMATION

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers all recommendations are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has the authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the fore mentioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence.













Cool and dry conditions

365 days



Wheat (Gluten)





Sponge, Cake, Scone and Donut Mixes



Halaal and Kosher certified