



CHOC VICTORIA SPONGE MIX

OVERVIEW

A brown coloured powder with a chocolate aroma.

INTENDED USE/ABUSE:

- A premix for the production of general-purpose cakes. Requires only the addition of eggs and water.
- Not suitable for consumers suffering with Soya allergies.
- 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, Vegetable Oil [Canola/Sunflower (BHT) Seed], Emulsifiers (E475, E471), Maltodextrin, Cocoa Powder, Milk Protein (Cow's Milk), Modified Starch (E1422), Colourant (E150c, Glucose), Raising Agents (E500, E450i), Sodium Chloride and Thickener (E466)

PACKAGING

Code	Size	Type	Palletisation
37250	12.5 KG	Poly bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kj)	1,708.00
Protein (g)	3.80
Total Fat (g)	12.80
Saturated fat (g)	1.40
Mono-unsaturated fat (g)	2.60
Poly-unsaturated fat (g)	6.50
Cholesterol (g)	0.00
Ash (g)	1.00
Carbohydrates (g)	69.00
Total Dietary Fibre (g)	1.50
Sugars (g)	19.00
Sodium (mg)	527.70

METHOD

Group 1	
Ingredient	KG
Choc Victoria Sponge Mix	1.000
Eggs	0.300
Water	0.250
Total Weight: 1.550	

DESCRIPTION

Place all ingredients into mixing bowl. Blend on slow speed to disperse powders. Scrape down. Mix using flat beater for 6 minutes on medium speed. Scale as desired into 6 inch ring/tin. Bake at $\pm 180^{\circ}\text{C}$ for ± 45 minutes or until baked.



STORAGE

Cool and dry conditions



SHELF LIFE

365 days



TYPE

Powder



ALLERGENS

Wheat (Gluten), Milk



CATEGORY

Sponge, Cake, Scone and Donut Mixes



INGREDIENT FEATURES

Halaal certified