



# KING CAKE MIX

## OVERVIEW

An off-white coloured powder with a sweet aroma and a hint of vanilla flavour.

### INTENDED USE/ABUSE:

- A premix for the production of general-purpose slab cakes. Requires only the addition of oil and water.
- 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, Hi-Ratio Wheat Flour, Whole Egg Powder, Maltodextrin, Skim Milk Powder (Cow's Milk), Maize Starch, Emulsifiers (E471, E475), Raising Agents (E500, E450i), Sodium Chloride, Thickener (E466), Flavouring, Colourants (E110 and E104)

## PACKAGING

Code	Size	Type	Palletisation
38126	12.5 KG	Poly bag	

## NUTRITIONAL INFORMATION

Type	Value
Energy (kj)	1,596.00
Protein (g)	7.60
Total Fat (g)	0.90
Saturated fat (g)	0.10
Mono-unsaturated fat (g)	0.00
Poly-unsaturated fat (g)	0.20
Ash (g)	1.00
Carbohydrates (g)	78.00
Total Dietary Fibre (g)	0.70
Sugars (g)	41.00
Sodium (mg)	666.90

## METHOD

Group 1	
Ingredient	KG
Bakels King Cake Mix	5.000
Oil	2.500
Water	2.500
<b>Total Weight: 10.000</b>	

## DESCRIPTION

Place all ingredients into mixing bowl. Using a flat beater, mix for 2 minutes on slow speed to blend the ingredients. Mix for another 4 minutes on 2nd speed. Scale  $\pm$  450g king batter into 4051 or 3001 trays. Bake at  $\pm$ 200°C for  $\pm$ 15 - 20 minutes. Remove and allow to cool.

## 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.



### STORAGE

Cool and dry conditions



### SHELF LIFE

365 days



### TYPE

Powder



### ALLERGENS

Wheat (Gluten), Egg, Milk



### CATEGORY

Sponge, Cake, Scone and Donut Mixes



### INGREDIENT FEATURES

Halaal certified