



PETTINA CAKE MIX

OVERVIEW

An off white coloured powder that is free from lumps and has a sweet vanilla aroma.

INTENDED USE/ABUSE:

- A sweet all-purpose cake premix requiring only the addition of eggs, vegetable oil and water, to produce a tasty, moist, soft eating cake. The versatility
 of PETTINA CAKE MIX allows additions such as raisins, dates, apples, BAKELS CHOC NIBS, BAKELS ORANGE TOPPING, APITO FLAVOURING
 PASTES, etc. to the basic mix.
- 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, Vegetable Fat and/or Oil (Canola seed and/or Sunflower seed), Whey Powder, Maize Starch, Raising Agents (E450, E500), Wheat Gluten, Sodium Chloride, Thickener (E415), Acidity Regulator (E330), Flavouring

PACKAGING

Code	Size	Туре	Palletisat <mark>ion</mark>
37120	12.5 KG	Poly bag	



NUTRITIONAL INFORMATION

Туре	Value
Energy (kj)	1,538.00
Protein (g)	6.10
Total Fat (g)	6.40
Saturated fat (g)	1.30
Mono-unsaturated fat (g)	1.30
Poly-unsaturated fat (g)	3.60
Ash (g)	1.00
Carbohydrates (g)	70.00
Total Dietary Fibre (g)	0.50
Sugars (g)	41.00
Sodium (mg)	674.40

METHOD

Group 1	
Ingredient	KG
Pettina Cake Mix	1.000
Cold water	0.200
Eggs	0.350
Vegetable Oil	0.150
	Total Weight: 1.700

DESCRIPTION

Place all ingredients except Vegetable Oil into the mixing bowl. Blend together on slow speed for 1 minute. Scrape down. Mix on medium speed for 5 minutes. Add Vegetable Oil slowly over 1 minute on slow speed. Bake at 170°C - 180°C until baked through ±20 minutes.

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

Powder

Wheat (Gluten), Milk



