



# **QUEEN CUPCAKE MIX**

## **OVERVIEW**

An off-white coloured powder free from lumps with a sweet aroma and a hint of butter vanilla.

#### **INTENDED USE/ABUSE:**

- · A premix for the production of general purpose cakes, queen cakes and cupcakes. Requires only the addition of eggs, water and oil.
- 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), Maltodextrin, Soya Proteins, Modified Maize Starch, Emulsifiers (E471, E475), Raising Agents (E450i, E500), Sodium Chloride, Thickener (E466), Flavourings

#### **PACKAGING**

Code	Size	Туре	Palletisat <mark>ion</mark>
38146	12.5 KG	Poly bag	



### **NUTRITIONAL INFORMATION**

Туре	Value
Energy (kj)	1,571.00
Protein (g)	5.30
Total Fat (g)	5.90
Saturated fat (g)	0.70
Mono-unsaturated fat (g)	2.80
Poly-unsaturated fat (g)	1.90
Ash (g)	1.00
Carbohydrates (g)	77.00
Total Dietary Fibre (g)	1.90
Sugars (g)	45.00
Sodium (mg)	596.30

#### **METHOD**

Crown 4	
Group 1	
Ingredient	KG
Queen Cupcake Mix	1.000
Eggs	0.300
Water	0.400
Oil	0.150
	Total Weight: 1.850

#### **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 greased or papered muffin tins. Bake at ±180°C for ±30 minutes or until baked.

#### 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.



SHELF LIFE

**⅔** 

¥ ALLERGENS

Cool and dry conditions

365 days

Powder

Wheat (Gluten), Soya



