



RED VELVET CAKE MIX

OVERVIEW

A pale, brown-coloured, free-flowing powder that has a sweet chocolate and raspberry aroma.

INTENDED USE/ABUSE:

- RED VELVET CAKE MIX is a dark red coloured cake and suitable for sponge cakes and cupcakes.
- 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, Hi-Ratio Flour and/or Heat-treated Flour, Emulsifiers (E471, E475), Maize Starch, Maltodextrin, Cocoa Powder, Caramel Powder, Raising Agents (E500, E450i), Colourants (E150c, E133, E110, E122, E104), Flavouring, Thickener (E412)

PACKAGING

Code	Size	Туре	Palletisat <mark>ion</mark>
38170	12.5 KG	Poly bag	



NUTRITIONAL INFORMATION

Туре	Value
Energy (kj)	1,479.00
Protein (g)	5.20
Total Fat (g)	4.00
Saturated fat (g)	0.40
Mono-unsaturated fat (g)	0.00
Poly-unsaturated fat (g)	0.30
Ash (g)	0.00
Carbohydrates (g)	73.00
Total Dietary Fibre (g)	1.10
Sugars (g)	35.00
Sodium (mg)	436.30

METHOD

DESCRIPTION

 Group 1
 KG

 Ingredient
 KG

 Eggs
 0.300

 Water
 0.240

 Red Velvet Cake Mix
 1.000

Total Weight: 1.540

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 tins prepared with TINGLIDE. Bake at ±190°C for 20 - 25 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)



