

# APITO CHOCOLATE EMULCO

## OVERVIEW

To provide chocolate flavour and colour to all types of baked goods.

## USAGE

The usage rate can be varied to suit flavour and colour requirement. Normal recommended usage rate is 3% on total batter weight or dough weight.

## INGREDIENTS

Solvent (E1520), Humectant (E420), Permitted Colouring (E150(D), E155, E133, E124), Cocoa Powder, Water, Cocoa Powder Substitute, Permitted Flavouring

## PACKAGING

Code	Size	Type	Palletisation
4450	2 KG	Jar	

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	428.00
Energy (Kcal)	102.00
Protein (g)	2.00
Fat (g)	1.00
Fat (of which saturates)(g)	0.60
Carbohydrate (g)	32.20
Carbohydrate (of which sugars)(g)	1.30
Sodium (mg)	625.00

## METHOD

Group 1	
Ingredient	KG
BAKELS MUD CAKE MIX	0.600
Eggs	0.105
Water (variable)	0.160
<b>Total Weight:</b>	<b>0.865</b>
Group 2	
Ingredient	KG
APITO CHOCOLATE EMULCO	0.024
Soya Bean Oil	0.085
<b>Total Weight:</b>	<b>0.109</b>

## DESCRIPTION

1. Blend Group 1 on low speed for 1 minutes. 2. Scrape down the mixture 3. Blend for another 2 minutes at high speed. 4. Scrape down the mixture. 5. Add in Group 2 and blend for 2 minutes at medium speed 6. Deposit batter into desired baking trays or mould. 7. Bake at 170°C (top) and 160°C (bottom) for approximate 70 minutes.



### STORAGE

Cool and dry conditions  $30 \pm 5^{\circ}\text{C}$   
Cool and dry conditions  
 $30 \pm 5^{\circ}\text{C}$



### SHELF LIFE

365 days



### TYPE

Jar



### ALLERGENS

Sulphites



### CATEGORY

Colouring & Flavouring, Paste



### FINISHED PRODUCT

Mud Cake



### BRANDS

Apito