



BAKELS BLUE VELVET CAKE MIX

OVERVIEW

For convenient production of blue velvet moist cake, loaves and muffin.

USAGE

Refer to recipe

INGREDIENTS

Wheat Flour, Sugar, Isomalt, Modified Starch, Vegetable Fats & Oils (Palm Based), Leavening Agent (E450, E500, E341), Non Fat Milk Solids, Permitted Emulsifiers (E471, E481), Milk Protein, Salt, Permitted Flavouring, Permitted Colouring (E171, E120, E133), Flour Protein, Thickener (E466)

PACKAGING

Code	Size	Type	Palletisation
4151	10 KG	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	998.00
Energy (Kcal)	238.00
Protein (g)	5.40
Fat (g)	3.00
Fat (of which saturates)(g)	1.80
Carbohydrate (g)	78.60
Carbohydrate (of which sugars)(g)	32.60
Sodium (mg)	867.00

METHOD

Group 1	
Ingredient	KG
BAKELS BLUE VELVET CAKE MIX	1.000
Eggs	0.350
Total Weight:	1.350
Group 2	
Ingredient	KG
Water	0.225
Oil	0.300
Total Weight:	0.525

DESCRIPTION

1. Mix Group 1 in mixing bowl and blend for 1 minute at 1st speed. 2. Scrape down the mixture. 3. Then mix for another 3 minutes at 2nd speed. 4. Add in Group 2 and blend for 1 minute at 1st speed. 5. Further blend for another 3 minutes at 2nd speed. 6. Deposit 600 gm batter into greased cake mould (diameter of mould: 19.5 cm). 7. Bake the cake.



STORAGE

Cool and dry conditions 18 ± 2°C
Cool and dry conditions
18 ± 2°C



SHELF LIFE

365 days



TYPE

Bag



ALLERGENS

Wheat, Wheat Products, Milk,
Milk Products, Sulphites



CATEGORY

Cakes, Muffins & Sponge Products,
Cake Mixes



FINISHED PRODUCT

Blue Velvet Cake



BRANDS

Bakels