



## BAKELS LIGHT CHEESE CAKE MIX

### OVERVIEW

A powder premix for convenient preparation of light cheese cake.

### INGREDIENTS

Wheat Flour, Icing Sugar, Non Fat Milk Solids, Starch, Cream Cheese Powder, Egg Yolk Powder, Milk Protein, Permitted Flavouring, Salt, Thickener (E415), Permitted Preservative (E282), Acidity Regulator (E330)

### PACKAGING

Code	Size	Type	Palletisation
3726	15 KG	Bag	

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,430.00
Energy (Kcal)	341.00
Protein (g)	8.90
Fat (g)	5.70
Fat (of which saturates)(g)	3.60
Carbohydrate (g)	62.10
Carbohydrate (of which sugars)(g)	24.60
Sodium (mg)	218.00

## METHOD

Group 1	
Ingredient	KG
Bakels Light Cheese Cake Mix	0.300
Egg Yolk	0.160
Whipping Cream	0.300
Water	0.100
<b>Total Weight:</b>	<b>0.860</b>
Group 2	
Ingredient	KG
Egg White	0.170
Sugar	0.120
<b>Total Weight:</b>	<b>0.290</b>

## DESCRIPTION

1. Mix Group 1 in mixing bowl and whisk for 1 minutes at 3rd speed. 2. Mix Group 2 in another mixing bowl and whisk for 3 minutes at 3rd speed. 3. Fold in Group 2 into Group 1 until even. 4. Deposit batter into baking pan. 5. Steam bake the cake according to temperature stated at Time 1 below, then when cake surface is golden brown, change the temperature stated at Time 2 below, bake for 30mins with oven door slightly open. BAKING Time 1: (Oven Door Closed) Baking Temperature Baking Time Time 2: Baking Temperature Baking time: Top : 210°C ± 5°C Bottom : 150°C ± 5°C 30 minutes (Oven Door Slightly Open) Top: 150°C ± 5°C Bottom: 150°C ± 5°C 30 minutes



### STORAGE

Clean and cool conditions 18  
± 2°C Clean and cool  
conditions 18 ± 2°C



### SHELF LIFE

365 days



### TYPE

Bag



### ALLERGENS

Wheat, Wheat Products, Egg,  
Egg Products, Milk, Milk  
Products, Egg, Egg Products,  
Milk, Milk Products



### CATEGORY

Cakes, Muffins & Sponge Products,  
Cake Mixes



### FINISHED PRODUCT

Pandan Gula Melaka Cheese Cake



### BRANDS

Bakels