BAKELS
BAKERY INGREDIENTS SINCE 1904

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BAKELS RED VELVET CAKE MIX

OVERVIEW

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

USAGE

Refer to recipe

INGREDIENTS

Sugar, Wheat Flour, Glucose Syrup Solid, Egg Powder, Cocoa Powder, Leavening Agent (E450, E500), Vegetable Fats (Palm Based), Vegetable Oils (Palm Based), Non Fat Milk Solids, Salt, Thickener (E415), Firming Agent (E327), Permitted Emulsifier (E471), Emulsifier (E477), Permitted Colouring (E122, E123, E102), Permitted Flavouring

PACKAGING

Code	Size	Type	Palletisation
4142	10 KG	Bag	

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NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,630.00
Energy (Kcal)	390.00
Protein (g)	5.50
Fat (g)	5.10
Fat (of which saturates)(g)	2.40
Carbohydrate (g)	74.70
Carbohydrate (of which sugars)(g)	50.30
Sodium (mg)	688.00

METHOD

Group 1	
Ingredient	KG
BAKELS RED VELVET CAKE MIX	1.000
Water	0.390
Oil	0.200
	Total Weight: 1.590

DESCRIPTION

1. Blend Group 1 on low speed for 1 minutes. 2. Scrape down, blend on medium speed for 5 minutes. 3. Further blend for 1 minute on slow speed. 4. Deposit about 60 gm of batter into standard muffin cups. 5. Bake at 180°C for approximate 25 - 30 minutes.

STORAGE

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

SHELF LIFE

365 days

TYPE

Bag

ALLERGENS

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

CATEGORY

Cakes, Muffins & Sponge Products, Cake Mixes

FINISHED PRODUCT

Red Velvet Cake|Red Velvet Muffin

BRANDS

Bakels