



BAKELS SPONGE MIX COMPLETE

OVERVIEW

For the convenient production of all types of sponge goods.

USAGE

Refer to recipe

INGREDIENTS

Sugar, Wheat Flour, Starch, Permitted Emulsifier (E475 / E471), Leavening (E450), Leavening Agent (E500), Mineral Salt (E170), Salt

PACKAGING

Code	Size	Type	Palletisation
3732	25 KG	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,610.00
Energy (Kcal)	385.00
Protein (g)	3.30
Fat (g)	2.10
Fat (of which saturates)(g)	1.60
Carbohydrate (g)	86.20
Carbohydrate (of which sugars)(g)	43.60
Sodium (mg)	417.00

METHOD

Group 1	
Ingredient	KG
BAKELS SPONGE MIX COMPLETE	1.000
Eggs	1.000
Water	0.250
Total Weight:	2.250
Group 2	
Ingredient	KG
Vegetable Oil	0.250
Total Weight:	0.250

DESCRIPTION

1. Using whisker, place Group 1 in mixing bowl. 2. Whisk approximately 1 minute on 1st speed. 3. Whisk further for 7 minutes on 3rd speed. B 4. lend in Group 2 for 1 minute on 1st speed. 5. Deposit 350 g into greased cake mould. 6. Bake at 180± 5°C for 30 minutes.



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, Sulphites



CATEGORY

Cakes, Muffins & Sponge Products, Sponge Mixes



FINISHED PRODUCT

Sponge Cake



BRANDS

Bakels