

# COLSET

## OVERVIEW

Fruit and jam extender with freeze thaw stability. Cake stabilizer for use in fruit cakes etc to prevent fruit sinking.

## USAGE

NIL

## INGREDIENTS

Modified Starch, Sugar

## PACKAGING

Code	Size	Type	Palletisation
3540	15 KG	Bag	

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,610.00
Energy (Kcal)	384.00
Protein (g)	0.30
Fat (<g)	0.10
Fat (of which saturates)(<g)	0.10
Carbohydrate (g)	95.50
Carbohydrate (of which sugars)(g)	50.00
Sodium (mg)	75.00

## METHOD

### Group 1

Ingredient	KG
BAKELS MARGARINE P	0.800
Brown Sugar	0.600
Salt	0.010
<b>Total Weight:</b>	<b>1.410</b>

### Group 2

Ingredient	KG
Eggs	0.800
<b>Total Weight:</b>	<b>0.800</b>

### Group 3

Ingredient	KG
Plain Flour	1.000
<b>Total Weight:</b>	<b>1.000</b>

### Group 4

Ingredient	KG
COLSET	0.100
<b>Total Weight:</b>	<b>0.100</b>

### Group 5

Ingredient	KG
Raisin	2.300
Red Cherry	0.500
Golden Syrup	0.300
Mix Peel	0.300
Chocolate Chips	0.200
APITO RUM PASTE (optional)	0.050
All spices	0.010
<b>Total Weight:</b>	<b>3.660</b>

### Group 6

Ingredient	KG
Cinnamon	0.010
<b>Total Weight:</b>	<b>0.010</b>

## DESCRIPTION

1. Cream Group 1 until light and fluffy. 2. Add Group 2 by stages and cream well. 3. Fold in sifted Group 3 and mix gently. 4. Add Group 4 and mix for 20 seconds, followed by Group 5 and mix evenly. 5. Bake batter at 170°C for 90 minutes. 6. Cover cake with foil and bake for further 30 minutes at 150°C. 7. After baked, keep at least 48 hours for maturity before serving. Notes: Pre-soak fruits, spices and syrup at least 24 hours before use.



#### STORAGE

Cool and dry conditions  $18 \pm 2^{\circ}\text{C}$   
Cool and dry conditions  
 $18 \pm 2^{\circ}\text{C}$



#### SHELF LIFE

365 days



#### TYPE

Bag



#### ALLERGENS

NIL



#### CATEGORY

Confectionery, Confectionery Mixes