PETTINA CHIFFON CAKE MIX

OVERVIEW

For the convenient production of all types of chiffon cakes.

USAGE

Whisk together with eggs and water then fold in melted margarine/butter together

INGREDIENTS

Sugar, Wheat Flour, Permitted Emulsifier (E475 / E471), Leavening Agent (E450, E500, E341, E575), Flour Protein, Non Fat Milk Solids, Starch, Mineral Salt (E170)

PACKAGING

Code	Size	Type	Palletisation
3721	15 KG	Multiwall Polythene Lined Paper Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,600.00
Energy (Kcal)	383.00
Protein (g)	5.10
Fat (g)	2.10
Fat (of which saturates)(g)	1.60
Carbohydrate (g)	84.10
Carbohydrate (of which sugars)(g)	52.40
Sodium (mg)	565.00

METHOD

Group 1

Ingredient	KG
PETTINA CHIFFON CAKE MIX	1.000
Eggs	1.000
Water	0.150
Total Weight:	2.150

Group 2

Ingredient	KG
Vegetable Oil	0.150
Total Weight:	0.150

DESCRIPTION

1. Using whisk, place Group 1 in mixing bowl. 2. Whisk approximately 1 minute on 1st speed. 3. Whisk further 10 minutes on 3rd speed. 4. Blend in Group 2 for 1 minute on 1st speed. 5. Deposit 500 g into ungreased chiffon cake mould. 6. Bake at 180°C for 45 minutes.

STORAGE

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

SHELF LIFE

365 days

TYPE

Paper Bag

ALLERGENS

Wheat, Wheat Products, Milk, Milk Products, Sulphites

CATEGORY

Cakes, Muffins & Sponge Products, Sponge Mixes

FINISHED PRODUCT

Chiffon Cake

BRANDS

Pettina