



## PETTINA SPONGE MIX COMPLETE

### OVERVIEW

For the convenient production of all types of sponge goods

### USAGE

Whip together with eggs and water, fold in oil, then deposit into mould and bake

### INGREDIENTS

Sugar, Wheat Flour, Permitted Emulsifier (E475 / E471), Starch, Leavening Agent (E450, E500, E541), Non Fat Milk Solids, Mineral Salt (E170), Salt, Permitted Preservative (E282), Permitted Flavouring, Permitted Colouring (E102)

### PACKAGING

Code	Size	Type	Palletisation
3710	25 KG	Bag	

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,600.00
Energy (Kcal)	383.00
Protein (g)	4.00
Fat (g)	2.80
Fat (of which saturates)(g)	2.30
Carbohydrate (g)	83.20
Carbohydrate (of which sugars)(g)	42.70
Dietary Fibre (g)	1.00
Sodium (mg)	392.00

## METHOD

Group 1	
Ingredient	KG
PETTINA SPONGE MIX COMPLETE	1.000
Eggs	1.000
Water	0.250
<b>Total Weight:</b>	<b>2.250</b>
Group 2	
Ingredient	KG
Vegetable Oil	0.250
<b>Total Weight:</b>	<b>0.250</b>

## DESCRIPTION

1. Using whisk, place Group 1 in mixing bowl. 2. Whisk approximately for 1 minute on 1st speed. 3. Whisk further for 7 minutes on 3rd speed. 4. Blend 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, Milk, Milk Products, Sulphites



### CATEGORY

Cakes, Muffins & Sponge Products, Sponge Mixes



### FINISHED PRODUCT

Sponge Cake|Swiss Roll



### BRANDS

Pettina