



BAKELS PLUM EGGFREE CAKE MIX

OVERVIEW

Bakels Eggfree Plum cake mix that has an enhanced and flavorful aroma from not adding alcohol. It is flavorful, zesty and perfectly moist. Instantaneous Cake Premix specially designed for Plum Cakes.

Product Benefits:-

1. Just 5 minutes mixing time
2. Can be used for making Very Light & Fluffy Plum Cake.
3. Formulated to provide excellent eating qualities.

INGREDIENTS

Sugar, Refined Wheat Flour (Maida), Milk Solids, Raising Agent (INS 500ii, INS 450i), Emulsifier [INS 475, INS 471, INS 433, INS 477, INS 481(ii)], Raising Agents (INS 450(vii), INS 341(i), INS 450(iii)), Wheat Starch, Caramel colour, Dextrose, Salt, Preservative (INS 282), Enzymes, Cheese Powder, Cardamom Powder, Cinnamon Powder, Thickener (INS 1442, INS 1400), Stabilizer (INS 412, INS 407, INS 415), Emulsifier(INS 466), Orange Tang Powder

PACKAGING

Code	Size	Type	Palletisation
	25 KG (5*5)	Kraft bag	

METHOD

Group 1	
Ingredient	KG
Bakels Plum Egg-Free Cake Mix	1.000
Oil	0.290
Water	0.321
Candied Peels & Chopped Cashew nuts	0.177
Total Weight: 1.788	

DESCRIPTION

Weigh Plum Cake Mix & add Water to it. 1. Mix for 1 minute on slow speed. 2. After mixing, scrape down the batter and mix it for another 3 minutes on High speed. 3. Add oil and then mix for 1 minute on slow speed. Add Candied Peels & Chopped Cashew nuts to batter. 4. Pour the batter in the greased tin & bake at temperature 180°C + 5 for 20 – 25 minutes.



STORAGE

Store away from direct heat & sunlight,
Store in cool, dry & hygienic conditions



SHELF LIFE

180 days



TYPE

Powder



CATEGORY

Cake and Sponge Ingredients
, Cake and Cookie Mixes



INGREDIENT FEATURES

Vegetarian



FINISHED PRODUCT

Cake



BRANDS

Bakels



FUNCTION

Cake Mix