



BAKELS EGGFREE PREMIUM CONCENTRATE

OVERVIEW

EGGLESS PREMIUM CONCENTRATE is Bakels product specially formulated for premium quality eggless cakes and eggless cake mixes, muffins, bar cakes, dry cakes, tea cakes & Swiss rolls. It can be used as multipurpose product for getting premium quality sponge for eggless cakes.

Product Benefits :

1. Can be used for making excellent egg free cakes.
2. It provides good emulsification, batter stability, Good volume, and uniform crumb structure & moisture retention to finished cake.
3. Formulated to provide good shelf life & excellent eating qualities.

INGREDIENTS

Milk Solids, Sugar, Preservative (INS 282), Emulsifier (INS 477, INS 481(i), INS 466)

PACKAGING

Code	Size	Type	Palletisation
	25 KG	Kraft bag	

METHOD

Group 1	
Ingredient	KG
Flour	0.240
Sugar	0.160
BAKELS EGGLESS PREMIUM CONCENTRATE	0.100
Water	0.320
Oil	0.080
Cake Gel	0.032
Baking Powder	0.008
Total Weight: 0.940	

DESCRIPTION

1. Mix all the ingredients (mentioned above in table) in a mixing bowl except oil. 2. Mix for 1 minute on slow speed. 3. Scrap down. 4. Mix for 2-3 minutes on medium speed. 5. Add oil & mix for 1 minute on slow speed. 6. Pour the batter in desire mould. 7. Bake at 180°C for 20-25 minutes



STORAGE

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



SHELF LIFE

360 days



TYPE

Powder



CATEGORY

Cake and Sponge Ingredients,
Cake Concentrates



FINISHED PRODUCT

Cake



BRANDS

Bakels