

PRODUCT INFORMATION SHEET

Product Name : EGGLESS PREMIUM CONCENTRATE

Ingredients : Milk Solids, Sugar, Emulsifier (INS 477, INS 481(i), INS 466),

Preservative (INS 282).

Physical Appearance: White to off –white free flowing powder

Product Description : 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.

Suggested Recipe

Sr. No.	Ingredients Name	Quantity(g)
1	Flour	240
2	Sugar	160
3	EGGLESS PREMIUM CONCENTRATE	100
4	Water	320
5	Oil	80
6	Cake Gel	32
7	Baking Powder	8
Total Quantity		940

Method

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

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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.

Shelf life : Best before 12 Months from date of manufacture.

Packaging : 25kg in Kraft Bag (5 X 5kg)

Storage : Store in cool, dry & hygienic conditions.

Store away from direct heat & sunlight.

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