

PRODUCT DATA SHEET

CRUSTOFOREST DARK MAGIC BLACK FOREST CAKE MIX SUPER QUALITY

PRODUCT DESCRIPTION

Crustoforest Dark magic is a super quality premix for the preparation of egg based black forest chocolate cakes with better volume, colour, texture and taste. It is strong chocolate in flavor and offer better structure and crumb strength.

INGREDIENTS

Sugar, Wheat flour, Edible vegetable oil(Palm), Cocoa solids(4.2%), Dextrose, Starch, Raising agents (INS 500(ii), INS 450(i), INS 341(i)), Baking powder, Modified starch (INS1420), Emulsifiers & Stabilizers (INS415, INS477, INS 471), Iodized salt, Colors (INS150c, INS 150d), Flavors.

SPECIFICATION

Physico-chemical

Parameter	Unit	Standard
Appearance	NA	Fine powder
Moisture	%	7(Max)

Nutritional parameters per 100g product - approximate value

Parameter	Unit	Standard
Carbohydrates	gm	76.50
Sugars	gm	49
Protein	gm	4.50
Fat	gm	6.75
Saturated fat	gm	3.75
Energy value	K. Cal	384.75

ALLERGEN DETAILS

Allergens	Substance Contained ¹
Celery	No
Cereals containing Gluten ²	Yes
Fish	No
Crustaceans	No
Egg and Egg products	No
Milk (including lactose)	No
Lupin	No
Molluscs	No
Mustard	No
Nuts ³	No
Peanuts	No



crust 'n' crumb

FOOD INNOVATIONS INDIA LIMITED

Block - 32, KINFRA Small Industries Park, Nellad P. O.,
Pin: 686 669, Muvattupuzha, Ernakulam, Kerala, India

Tel: +91-484-2597700/ 2769500

contact@crustncrumb.com

www.crustncrumb.com

f /mycrustncrumb



PRODUCT DATA SHEET

CRUSTOFOREST DARK MAGIC BLACK FOREST CAKE MIX SUPER QUALITY

Sesames	No
Soy	No
Sulphur dioxide and sulphites(>10mg/kg)	No

1. Definition of substances according to EU Regulation 1169/2011, as amended. List covers allergens mentioned in 21 USC 301 (US) and GB 7718-2011 (china)

2.ie, wheat , Rye, Barley, Oats, Spelt, Kamut,

3.ie, almond, hazelnut, walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut, Queensland nut

APPLICATION RECIPE

Crustoforest Dark Magic	1000gm
Egg	500gm (10 to 12Nos)
Water	240gm
Vegetable oil	50gm
Crustogel (Cake gel)*	10 to 20gm

*Cake gel is optional for more volume and softness

METHOD OF PREPARATION

1. Place water, egg and Crustogel (cake gel) and Crustoforest Dark Magic in a mixing bowl.
2. Mix with a whisk attachment on slow speed for 1minute
3. Scrape the sides and centre of the bowl to facilitate even mixing and mix on high speed for 4-5 minutes.
4. Add vegetable oil and mix on low speed for 1-2 minutes/ until the oil folds well.
5. Scale as required into greased pans.
6. Bake at 165 to 170⁰ C for 40 to 45minutes/ until baked well.

PACKING

1Kg, 5Kg & 25kg Bags

STORAGE

Store in a cool and dry place. Keep away from moisture and direct sunlight. Close the bag / container properly air tight once opened.

SHELF LIFE

Best before 6 Months from the production date under suggested storage condition.



crust 'n' crumb

FOOD INNOVATIONS INDIA LIMITED

Block - 32, KINFRA Small Industries Park, Nellad P. O.,
Pin: 686 669, Muvattupuzha, Ernakulam, Kerala, India

Tel: +91-484-2597700/ 2769500

contact@crustncrumb.com

www.crustncrumb.com

f /mycrustncrumb

