

PRODUCT DATA SHEET

CRUSTOFOREST RB100

RAINBOW FOREST CAKE MIX

PRODUCT DESCRIPTION

Crustoforest RB100 is a premix for the preparation of egg based rainbow cakes available in six different colours. It is suitable for egg based rainbow pastries.

The product offers cakes of good volume, excellent texture and unique flavor and colour.

The Crustoforest RB 100 Consists of Violet, blue, green, yellow, orange and red and each colour are packed separately.

INGREDIENTS

Sugar, Wheat flour, Edible vegetable oil (palm), Edible Starch, Dextrose, Raising agents (INS 500(ii), INS 341(i)), Modified starch (INS1420), Emulsifiers (INS471, INS477), Stabilizer (INS 415), Baking powder, Iodized salt, Colours (INS100, INS102, INS110, INS124, INS129, INS 133)), Flavours.

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	80.43
Sugars	gm	44.50
Protein	gm	3.527
Fat	gm	6.15
Saturated fat	gm	3.17
Energy value	K. Cal	391.25

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

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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 RB100	1000gm
Egg	500gm (10-12Nos)
Water	240gm
Vegetable oil	50gm

METHOD OF PREPARATION

1. Place water, egg and Crustoforest RB 100 in a mixing bowl.
2. Mix with a whisk attachment on slow speed for 1minute/ until it foams.
3. Scrape the sides and centre of the bowl to facilitate even mixing and mix on high speed for 4 to 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 and 5Kg 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.



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