

PRODUCT DATA SHEET

CRUSTOFOREST RB1000

EGG FREE RAINBOW FOREST CAKE MIX

PRODUCT DESCRIPTION

Crustoforest RB1000 is a premix for the preparation of egg free rainbow cakes available in six different colours. It is suitable for egg free rainbow pastries.

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

The Crustoforest RB 1000 Consists of Violet, blue, green, yellow, orange and red and each color are packed separately.

INGREDIENTS

Sugar, Wheat flour, Milk solids, Starch, Modified starches (INS1440, INS1442, INS1412), Raising agents (INS 500(ii)), Baking powder, Emulsifiers (INS475, INS 471, INS433), Stabilizers (INS415, INS412), Iodized salt, Colours (INS100, INS102, INS110, INS122, INS133), 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	80.98
Protein	gm	6.39
Fat	gm	Less than 2
Energy value	K. Cal	359.40

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)	Yes
Lupin	No
Molluscs	No
Mustard	No
Nuts ³	No
Peanuts	No
Sesames	No
Soy	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



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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 RB1000	1000gm
Water	600gm
Vegetable oil	100gm

METHOD OF PREPARATION

1. Place water and Crustoforest RB1000 in a mixing bowl.
2. Mix with whisk attachment on slow speed for 1minute.
3. Scrape the sides and centre of the bowl to facilitate even mixing.
4. Mix again on high speed for 5 minutes.
5. Add vegetable oil and mix on low speed for 1 minute/ until the oil folds well.
6. Scale as required into greased pans.
7. Bake at 160 to 170⁰ C for 35 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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