

PRODUCT DATA SHEET

CRUSTOFOREST W1000 PLUS EGG FREE WHITE SPONGE CAKE MIX PREMIUM QUALITY

PRODUCT DESCRIPTION

Crustoforest W1000 PLUS is a premium quality ready mix for the preparation of egg free white sponge cakes. It is suitable for white forest pastries.

The product is standardized with superior quality in terms of crumb whiteness, volume, texture and taste in final products.

INGREDIENTS

Sugar, Wheat flour, Milk solids, Starch, Raising agents (INS 500(ii)), Baking powder, Emulsifiers (INS475, INS471, INS433, INS477), Modified starches (INS1414, INS1442), Stabilizers (INS415, INS466), Iodized salt, Flavours.

SPECIFICATION

Physico-chemical

Parameter	Unit	Standard
Appearance	NA	Fine powder
Moisture	%	6 (Max)

Nutritional parameters per 100g product - approximate value

Parameter	Unit	Standard
Carbohydrates	Gm	74.80
Protein	Gm	9.60
Fat	Gm	3.80
Energy value	K. Cal	371.80

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

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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 W1000 PLUS	1000gm
Water	600gm
Vegetable oil	100gm

METHOD OF PREPARATION

1. Place water and Crustoforest W1000 PLUS in a mixing bowl.
2. Mix with Whisk attachment on low speed for 1minute.
3. Scrape the sides and centre of the bowl to facilitate even mixing and mix on high speed for 5 minutes.
4. Add vegetable oil and mix on low speed for 1 minute / until the oil folds well.
5. Scale as required into greased pans.
6. Bake at 160 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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