

PRODUCT DATA SHEET

CRUSTOPHEE PLUM

PLUM CAKE MIX

PRODUCT DESCRIPTION

Crustophee Plum is a premix for the preparation of superior quality plum cake with fine texture and excellent taste. It is more convenient than traditional recipes. It can offer 40 to 50 days of shelf life for final cake.

INGREDIENTS

Sugar, Refined wheat flour, Emulsifiers (INS1414,INS420(i),INS475),Colours (INS150c, INS150d), Raising Agents (INS450(i),INS500(ii)), Dextrose, Spices & Condiments, Preservatives (INS200,INS262(ii)), Iodized Salt, Stabilizers (INS466,INS415), 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	79.8
Sugars	Gm	48
Protein	Gm	3.72
Fat	Gm	Less than 1
Energy value	K. Cal	338

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
Sulphur dioxide and	No



crust 'n' crumb

FOOD INNOVATIONS INDIA LIMITED

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sulphites(>10mg/kg)

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

Crustophee Plum	1000gm
Egg	500-550gm (10-11Nos)
Vegetable oil	200gm
Margarine	200gm
*Cooked/ soaked dry fruits	800gm

*Use soaked/ cooked dry fruits for better mouth feel and taste

METHOD OF PREPARATION- CRUSTOPHEE PLUM

1. Place egg, Crustophee Plum, Margarine and vegetable oil in a mixing bowl.
2. Mix with Pedal attachment on low speed for 1 minute.
3. Scrape the sides and centre of the bowl to facilitate even mixing and mix on high speed for 3 minutes.
4. Add dry fruits and mix on low speed for 1 minute/ until the fruits folds well.
5. Scale as required into greased pans.
6. Bake at 175 to 185°C for 45 to 50minutes/ until baked well.

METHOD OF PREPARATION- COOKED DRY FRUITS

Dry fruits	100gm
Water	650gm
Sugar	350gm

Boil all together till the fruits get softened. Add rum flavor/ any flavor **according to the requirement. Mix well; cool down to room temperature and use

** Flavour is optional for better and unique taste as per customer requirement

PACKING

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.



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