

PRODUCT DATA SHEET

CRUSTOVELVET RV100

RED VELVET CAKE MIX

PREMIUM QUALITY

PRODUCT DESCRIPTION

Crustovelvet RV100 is a Premium quality premix for the preparation of egg based red velvet sponge cakes and muffins. It contains 100% natural colours.

INGREDIENTS

Sugar, Wheat flour, Edible vegetable oil(Palm), Cocoa solids, Dextrose, Starch, Raising agents (INS 500(ii), INS 450(i)INS 341(i)), Modified starches (INS1420), Fruit and vegetable powder (peach and carrot) Emulsifiers & Stabilizers (INS 475,INS477,INS 471,INS415), Antioxidant (INS 270), Iodized salt, 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	78
Sugars	gm	47
Protein	gm	4
Fat	gm	6.80
Saturated fat	gm	3.6
Energy value	K. Cal	389.20

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

Crustovelvet RV100	1000gm
Egg	600gm (12-14Nos)
Water	175gm
Vegetable oil	100gm

METHOD OF PREPARATION

1. Place water, egg and Crustovelvet RV100 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 4-6 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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