# **PRODUCT DATA SHEET**

## **CRUSTOVELVET RV1000**

#### EGG FREE RED VELVET CAKE MIX

**100% NATURAL COLOUR** 

#### PRODUCT DESCRIPTION

Crustovelvet RV1000 is a premix for the preparation of egg free red velvet sponge cakes and muffins of superior quality with 100% natural colour.

The product is standardized with superior quality in terms of volume, strength, texture, colour and taste in final product

#### **INGREDIENTS**

Sugar, Wheat flour, Cocoa solids, Milk solids, Edible vegetable oil, Emulsifiers (INS475, INS 471, INS 477, INS433), Stabilizers (INS415, INS412,INS466), Modified starch (INS1442), Raising agents (INS 500(ii)), Baking powder, Vegetable & Fruit extract powder, Iodized salt, Acidity regulator (INS270), Anti-caking agents (INS551), 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	73.50
Sugar	gm	41.50
Protein	gm	8.34
Total Fat	gm	6.69
Saturated fat	gm	1.60
Energy value	K. Cal	387.57

#### **ALLERGEN DETAILS**

Allergens	Substance Contained <sup>1</sup>
Celery	No
Cereals containing Gluten <sup>2</sup>	Yes
Fish	No
Crustaceans	No
Egg and Egg products	No
Milk (including lactose)	Yes
Lupin	No
Molluscs	No
Mustard	No
Nuts <sup>3</sup>	No

PDS-B7072 Rev. No: 01 Rev. Date:11.02.2019 Issue No: 02 Issue Date: 25.02.2019 Page 1 of 3



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Peanuts No
Sesames No
Soy No
Sulphur dioxide and No

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-CAKE**

Crustovelvet RV1000 1000gm Water 580gm Vegetable oil 50gm

#### **METHOD OF PREPARATION- CAKE**

- 1. Place water and Crustovelvet RV1000 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 3 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°C for 35 to 40minutes/ until baked well.

#### **APPLICATION RECIPE-MUFFIN**

Crustovelvet RV1000 1000gm Water 500gm Vegetable oil 200gm

## **METHOD OF PREPARATION- MUFFIN**

- 1. Place all ingredients in the 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 and mix again on medium speed for 1 to 2 minutes.
- 4. Scale as required into cups.
- 5. Bake at 180 to 185<sup>0</sup> C for 20 to 25minutes/ until baked well.

PDS-B7072 Rev. No: 01 Rev. Date:11.02.2019 Issue No: 02 Issue Date: 25.02.2019 Page 2 of 3



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# **CRUSTOVELVET RV1000** EGG FREE RED VELVET CAKE MIX

**100% NATURAL COLOUR** 

#### **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.

PDS-B7072 Rev. No: 01 Rev. Date:11.02.2019 Issue No: 02 Issue Date: 25.02.2019





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Page 3 of 3