

PRODUCT DATA SHEET

CRUSTOPHEE DC100

DATES AND CARROT CAKE MIX

PRODUCT DESCRIPTION

Crustophee DC 100 is ready mix for making dates and carrot cakes. It delivers cakes of excellent flavor, good volume, soft crumb texture and prolonged keeping quality.

INGREDIENTS

Sugar, Refined Wheat flour (Maida), Dehydrated carrots, Humectants (INS420), Edible vegetable oil (palm), Maltodextrin, Raising agents (INS 500(ii), INS341(i), Baking powder), Modified starch (INS 1414), Emulsifiers & Stabilizers (INS477, INS471, INS415), Colours (INS150c, INS150d), Acidity regulator (INS330), Iodized salt, Preservative (INS202), Flavours.

SPECIFICATION

Physico-chemical

Parameter	Unit	Standard
Appearance	NA	Fine powder
Moisture	%	6.5(Max)

Nutritional parameters per 100g product - approximate value

Parameter	Unit	Standard
Carbohydrates	gm	81.77
Sugars	gm	47.94
Protein	gm	3.11
Fat	gm	22.03
Saturated fat	gm	1.80
Energy value	K. Cal	537.79

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 DC 100	1000gm
Eggs	500gm
Water	100gm
Vegetable oil	300gm
Chopped Dates	150gm
Split cashew nuts	50gm

METHOD OF PREPARATION

1. Place water, egg and Crustophee DC 100 in a mixing bowl.
2. Mix with a pedal attachment (flat blade) on slow speed for 1minute
3. Scrape the sides and centre of the bowl to facilitate even mixing and mix on medium speed for 5 minutes.
4. Add vegetable oil and mix on low speed for 1 minute/ until the oil folds well.
5. Add chopped dates and Split cashew nuts, mix manually until mixed well.
6. Scale as required into greased pans.
7. Bake at 170⁰ C for 35 to 40minutes/ until baked well.

PACKING

5Kg and 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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