

PRODUCT DATA SHEET

CRUSTOFOREST W100 PLUS

WHITE FOREST CAKE MIX

PREMIUM QUALITY

PRODUCT DESCRIPTION

Crustoforest W100 Plus is a Premium quality premix for the preparation of egg based white sponge cake with good volume, excellent texture, unique flavor and good keeping quality. It is suitable for white forest pastries.

INGREDIENTS

Sugar, Refined wheat flour (Maida), Humectant (INS422), Starch, Dextrose, Emulsifiers (INS471, INS475, INS433, INS477), Raising Agents (INS500(ii),INS341(i)), Baking Powder, Preservative (INS282, INS202), Flavors (Butter & Vanilla), Anti-caking agent (INS551), Iodized Salt, Acidity regulators (INS330), Stabilizers (INS415, INS412)Flavors (Nature Identical and Artificial Butter &Vanilla Flavouring Substances)

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	81.62
Sugars	Gm	43.10
Protein	Gm	3.33
Fat	Gm	2.08
Saturated fat	Gm	Less than 0.02
Energy value	K. Cal	357.15

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)	No
Lupin	No
Molluscs	No
Mustard	No
Nuts ³	No



crust 'n' crumb

FOOD INNOVATIONS INDIA LIMITED

Block - 32, KINFRA Small Industries Park, Nellad P. O.,
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Peanuts	No
Sesames	No
Soy	No
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 W100 Plus	1000gm
Egg	900gm (18-22Nos)
Water	100gm
Vegetable oil	50gm
Cake gel	20gm

METHOD OF PREPARATION

1. Place water, egg and cake gel in a mixing bowl.
2. Mix with a whisk attachment on Medium speed for 1-2minutes/ until it foams.
3. Add Crustoforest W100 Plus and mix on low speed for 1min.
4. Scrape the sides and centre of the bowl to facilitate even mixing and mix on high speed for 5 minutes.
5. Add vegetable oil and mix on low speed for 1-2 minutes/ until the oil folds well.
6. Scale as required into greased pans.
7. Bake at 180 to 185⁰ C for 35 to 40minutes/ 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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