

PRODUCT DATA SHEET

EGG FREE RED VELVET CAKE MIX GRAND EGG FREE RED VELVET CAKE MIX

PRODUCT DESCRIPTION

Egg Free Red Velvet Cake Mix Grand is a premix for the preparation of egg free red velvet cakes.

INGREDIENTS

Refined Wheat Flour (Maida), Sugar, Milk Solids, Emulsifiers & Stabilizers (INS471, INS415, INS412), Flavours (Cheese & Vanilla), Baking Powder, Raising Agent (INS500(ii)), Colours (INS150c, INS150d, INS129, INS124), Iodized Salt, Vegetable & Fruit Extract Powder (Peach & Carrot) and Acidity Regulator (INS270).

FSSAI CATEGORY

7.2.3 – Proprietary Food - Mixes for fine bakery wares.

SPECIFICATION

Physico-chemical

Parameter	Unit	Standard
Appearance	NA	Fine Powder
Moisture	%	7 (Max)
pH	Nil	6 – 7
Bulk Density	g/mL	0.56 – 0.62

Nutritional parameters per 100g product - approximate value

Parameter	Unit	Standard
Carbohydrates	gm	76.68
Sugar	gm	41.10
Protein	gm	7.21
Total Fat	gm	2.86
Saturated fat	gm	2.09
Trans Fat	gm	Not more than 0.01
Energy value	K. Cal	361.31

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

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Mustard	No
Nuts ³	No
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

Egg free Red Velvet Cake Mix Grand	1000gm
Water	500gm
Vegetable oil	240gm

METHOD OF PREPARATION

1. Place water and Egg free Red Velvet Cake Mix Grand in a mixing bowl.
2. Mix with a paddle 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 5 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 165 - 170⁰ C for 35 to 40 to 45 minutes/ until baked well.

PACKING

1Kg Bag

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.