

PRODUCT DATA SHEET

CRUSTOPHEE LAVA

EGG FREE LAVA CAKE MIX

PRODUCT DESCRIPTION

Crustophee Lava is a premix for the preparation of egg free lava cake with good colour, mouth melting texture, excellent taste and sufficient molten chocolate lava. It is very convenient to make and no need of additional butter and chocolate.

INGREDIENTS

Sugar, Wheat flour, Cocoa Solids, Milk solids, Iodized salt, Emulsifiers (INS475), Stabilizer (INS415, INS412), Colour (INS150d, INS129), and Flavours.

SPECIFICATION

Physico-chemical

Parameter	Unit	Standard
Appearance	NA	Fine powder
Moisture	%	6 (Max)

Nutritional parameters per 100g product - approximate value

Parameter	Unit	Standard
Carbohydrates	gm	82.51
Sugars	gm	53
Protein	gm	7.80
Fat	gm	1.90
Saturated fat	gm	Less than 0.8
Energy value	K. Cal	378.90

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

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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 Lava	1000gm
Water	400gm
Vegetable oil	535gm

METHOD OF PREPARATION

1. Place all ingredients in the mixing bowl.
2. Mix with a pedal attachment on slow speed for 1minute.
3. Scrape down the batter, mix on high speed for 3 minutes.
4. Scale as required into greased/oiled moulds of lava cake (muffin moulds). Pour the batter almost full level of mould
5. Bake in deck oven at 240⁰ C (Top) & 210⁰ C (Bottom) for 6 to 8minutes.
6. Cool down to room temperature. Keep in chiller (7 to 12⁰C) until serve.
7. Reheat in a conventional or microwave oven for 5 to 10 seconds prior to serve.

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.