

# PRODUCT DATA SHEET

## BLACKFOREST CAKE MIX GRAND BLACK FOREST CAKE MIX

### PRODUCT DESCRIPTION

Black Forest Cake Mix Grand is a premix for the preparation of egg based black forest chocolate cakes with better volume, colour, texture and taste. It has a good chocolate and cocoa flavor and offer better structure and crumb strength.

### INGREDIENTS

Sugar, Refined wheat flour, Edible Vegetable Oil (Palm), Cocoa Solids (3%), Raising Agents (INS500(ii), INS341(i)), Baking powder, Colours (INS150c, INS150d), Emulsifiers & Stabilizers (INS477, INS471, INS415), Iodized Salt, Flavours (Nature Identical and Artificial Flavouring Substances) (Chocolate & Vanilla).

### 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)

#### Nutritional parameters per 100g product - approximate value

Parameter	Unit	Standard
Carbohydrates	gm	76.84
Sugars	gm	46.68
Protein	gm	4.34
Fat	gm	5.33
Saturated fat	gm	2.66
Energy value	K. Cal	372.68

### 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)	No
Lupin	No
Molluscs	No

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Mustard	No
Nuts <sup>3</sup>	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

BlackForest Cake Mix Grand	1000gm
Egg	500gm (10 to 12Nos)
Water	240gm
Vegetable oil	50gm
Crustogel (Cake gel)*	10 to 20gm

\*Cake gel is optional for more volume and softness

### METHOD OF PREPARATION

1. Place water, egg and Crustogel (cake gel) and BlackForest Cake Mix Grand in a mixing bowl.
2. Mix with a whisk attachment on slow speed for 1 minute.
3. Scrape the sides and centre of the bowl to facilitate even mixing and mix on high speed for 4-5 minutes.
4. Add vegetable oil and mix on low speed for 1-2 minutes/ until the oil folds well.
5. Scale as required into greased pans.
6. Bake at 165 to 170<sup>0</sup> C for 40 to 45minutes/until baked well.

### PACKING

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.



**crust 'n' crumb**

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