

PRODUCT INFORMATION SHEET

Product Name : RED VELVET TREAT

Ingredients : Refined Wheat Flour (Maida), Sugar, Milk Protein & Milk Solids,

Beetroot Powder, Corn starch powder, Dextrose, Cocoa Powder, Baking Powder, Raising Agent [INS 500(ii), INS 450(i)], Emulsifiers (INS 475, INS 477, INS 471), Thickener (INS 415), Acidity Regulator [INS 341(i)],

Flavour (Cheese), Colour (INS 124)

Physical Appearance: Red Coloured free flowing powder.

Product Description: Instantaneous blend to produce superior quality Red Velvet

Cake and muffins.

Suggested Recipe :

Sr. No.	Ingredients	Quantity (g)
1	Red Velvet Treat	1000
2	Water	500
3	Oil	50
	Total Batter Quantity	1550

Method

- Take Red Velvet Treat and water in the mixing bowl altogether using paddle.
- Mix for 1 minute on slow speed.
- After mixing, scrape down the batter and mix it for another
 2 minutes on medium speed.
- Add oil and then mix for 1 minute on slow speed.
- Pour the batter in the greased tin & bake at temperature $175^{\circ}\text{C} \pm 5$ for 25 30 minutes.

Product Benefits

- 1. Just 4 minutes mixing time very convenient for muffin making.
 - 2. Can be used for making traditional muffins & bar cakes.
 - 3. Formulated to provide excellent eating qualities.

Shelf life : Best before 6 Months from date of manufacture.

Revision No: 02 Issue Date: 21/04/2022



PRODUCT INFORMATION SHEET

Packaging : 25kg in Kraft Bag (5x5kg)

Storage : Store in cool, dry & hygienic conditions.

Store away from direct heat & sunlight.

Revision No: 02 Issue Date: 21/04/2022

INDO BAKELS PVT. LTD.

Head Office: 43-C Mittal Towers, Nariman Point, Mumbai – 400 021 INDIA Tel.: +91-22-22873636 Fax +91-22-22020065

Factory: S. No. 3, H. No. 3/6, Niphan Village, Savroli, Tal. Khalapur, Dist – Raigad – 410 202. Maharashtra INDIA

Tel.: +91-2192-274255/274052

E-mail: info@bakels.in
Website: www.bakels.in
CIN No. U15100MH1996PTC096157
"An FSSC 22000 Certified Company"
A Member of the International BAKELS Group