



EF BANANA CAKE MIX

A complete mix for preparation of egg-free banana sponges and cakes with delicious taste and mouthfeel.

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Traditional banana cake is loved by all for its amazing taste & flavour. With **SwissBake® EF Banana Cake Mix**, we have created a unique product that has excellent taste, flavour & mouthfeel while maintaining good volume & texture and a simple recipe that allows for quick production in a commercial setup.



This product is made with real banana flour that adds to the taste & texture of the product. It is a completely egg free product made to ensure softness and moistness while offering great stability for layering.

- ✓ *Made using real banana flour*
- ✓ *Delicious and moist banana cake*
- ✓ *Consistent volume and texture*

BAKER RECIPE

CAKE MIX	1000 gm
Water	550 gm
Oil	200 gm

METHOD

Using a whisk attachment blend the cake mix & water on slow speed for 1 minute. Scrape the batter & mix again on high speed for 3 minutes. Add oil while mixing again at slow speed for 1 minute. Pour the batter into baking tins & bake at a temperature that is approximately 160°C for 25 minutes to 30 minutes for 300 gm batter.

INGREDIENTS

Refined Wheat Flour, Sugar, Banana Flour, Milk solids, Edible Starch, Raising Agents (E500ii, E541), Salt, Emulsifier (E471, E475), Cinnamon, Stabilisers (E415, E412), Nature Identical Flavouring- Vanilla, Banana.



PACK

20
kg
PAPER BAG
(1kg X 20)

DOSAGE



100%

STORAGE

DRY AND HYGIENIC
ENVIRONMENT

SHELF LIFE

12
MONTHS

FROM MFG. DATE