V1.3

EF CHOCOLATE CAKE MIX

A complete mix for preparing eggless chocolate cakes & sponges.

- ✔ Imparts excellent eating qualities of the end product.
- ✔ Good mouth feel and uniform crumb texture.
- ✔ Better volume and bloom.

SWISSBAKE®
INNOVATIVE BAKING SOLUTIONS

CODE : V13331

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EGG FREE

EF CHOCOLATE CAKE MIX

SwissBake® Egg Free Chocolate Cake Mix is a convenient mix to prepare excellent moist & dark chocolate eggless cakes and sponges. It is an easy to use mix, enriched with dark cocoa and gives an amazing mouthfeel and uniform texture to the end product. It is an ideal solution for the professional as well as industrial bakers to prepare the deliciously rich chocolate flavored eggfree cakes and sponges with minimal efforts and time.

BAKER RECIPE

EF CHOCOLATE CAKE MIX	1000 gm
Shortening Oil	100 gm
Water	500 gm

INGREDIENTS

Wheat Flour, Sugar, Dextrose, Milk Solids, Cocoa Solids, Raising agents (E500, E541), Edible Vegetable Oil, Emulsifier (E475, E471, E481) Caramel, Iodized Salt, Nature Identical Flavourings, Stabilizer E415.

BAKING METHOD

Using a paddle/flat attachment on a planetary mixer, blend the cake mix with water and mix them at slow speed for 1 minute. Scrape the batter & mix again at medium speed for 3 minutes. Add oil while slowly mixing at slow speed for 1 minute. Pour the batter into the baking tins and bake at 180°C - 200°C for approximately 25 minutes to 30 minutes for 300 gm batter.

PACK	DOSAGE	STORAGE	SHELF LIFE
20 KG		< 18° C	12 MONTHS
PAPER BAG (5kg X 4)	100%	DRY AND HYGIENIC ENVIRONMENT	FROM MFG. DATE

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