

MOIST ORANGE VELVET CAKE MIX



A COMPLETE MIX TO PREPARE ORANGE VELVET CAKES.

- + Quick and convenient recipe
- + Natural colour & orange flavour
- + Excellent volume taste and texture

 **SWISSBAKE**[®]
INNOVATIVE BAKING SOLUTIONS

MOIST ORANGE VELVET CAKE MIX

SwissBake[®] Moist Orange Velvet Cake Mix is a convenient mix to make egg free citrus orange cake with orange oil and natural colour. This special mix is formulated to provide excellent eating qualities of the end product and impart good volume and texture.



Baker Recipe

MOIST ORANGE VELVET CAKE MIX	1000 gm
Water	550 gm
Shortening (Oil)	100 gm

Ingredients

Wheat Flour, Sugar, Milk Solids, Edible Vegetable Oil, Edible Starch, Raising Agents (E500, E541), Emulsifier (E475, E471, E481), Iodised Salt, Stabilizers (E415), Orange Oil, Beta Carotene, Nature Identical Flavourings.

Baking Method

Use Whisk Blade. Blend cake mix and water. Mix on slow speed for 1 min. Scrape the batter and mix at high speed for 3 min. Add oil while mixing at slow speed for 1 min. Pour into baking tin. Bake at 180°C to 200°C for approx. 25 min to 30 min.



PAPER BAG

DOSAGE



100%

STORAGE



< 21°C

DRY AND HYGIENIC ENVIRONMENT

SHELF LIFE



FROM MFG. DATE