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RED VELVET BROWNIE MIX - VEG

Mix to prepare deliciously dark, dense and fudgy red velvet brownies.

- Naturally coloured and flavoured
- Made using real cheese powder
- Easy to make with consistent output
- Rich and dense brownie texture

SWISSBAKE®
INNOVATIVE BAKING SOLUTIONS

CODE : V13390

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RED VELVET BROWNIE MIX - VEG

SwissBake® Red Velvet Brownie Mix - Veg is a complete mix to prepare deliciously dark, dense and fudgy red velvet brownies. The Blissful red velvet colour & unique cheesy taste is derived from natural beetroot and parmesan cheese powder making these completely naturally coloured and flavoured red velvet brownies. A unique variation from traditional chocolate brownies, Red velvet brownies are best complemented with cream cheese frosting or vanilla ice cream. The combination of cheesy mouthfeel and dense brownie texture will make this an enjoyable experience for consumers. This mix can be made using a quick and convenient recipe and is best suited for professional, commercial and industrial bakers looking to delight their customers by preparing delicious eggless red velvet brownies.

BAKER RECIPE

BROWNIE MIX - VEG	1000 gm
Water (Approx)	300 gm
Oil	240 gm

INGREDIENTS

Sugar, Wheat Flour, Cocoa Solids, Edible Starch, Stabilizer (E412), Raising Agents (E451, E500), Salt, Nature Identical Flavorings.

BAKING METHOD

Place the dry mix and water in the mixing bowl. Mix on slow speed for 1 minute. Scrape the batter, add oil and mix again at slow speed for 1 minute. Scrape and mix again at slow speed for 3 to 4 minutes. Add the add-on as desired and further slowly mix for 1 minute. Pour the batter into the baking tray. Bake at 180°C for approximately 40 to 45 minutes.

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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