



CHOC MUFFIN AND CAKE PF

OVERVIEW

A base for a chocolate muffin with a rich chocolate flavour. The muffin has a soft crumb and a good baking ability.

INGREDIENTS

sugar, WHEAT flour, fat reduced cocoa powder (7,8%), modified starch, raising agents E450 and E500, emulsifier (E471), salt, WHEAT GLUTEN, flavouring, thickener E 415, carry over E 501, E1520 (0,145%), maltodextrin and E 1518 (0,009%), anti-caking agent E 551.

PACKAGING

| Code | Size | Type | Palletisation |
|--------|-------|------|---------------|
| 376612 | 20 kg | Bag | 600 (30x20kg) |

NUTRITIONAL INFORMATION

| Type | Value |
|--------------------------------|----------|
| Energy (kJ) | 1,550.00 |
| Energy (kcal) | 370.00 |
| Fat (g) | 3.50 |
| of which saturated (g) | 2.50 |
| of which monounsaturated (g) | <0.5 |
| of which polyunsaturated (g) | <0.5 |
| of which trans fatty acids (g) | <0.5 |
| Carbohydrate (g) | 76.00 |
| of which saccharides (g) | 49.00 |
| Dietary fiber (g) | 4.00 |
| Protein (g) | 6.00 |
| Sodium (g) | 1.00 |
| corresponds to approx (g salt) | 1.95 |

DESCRIPTION

Mix all ingredients on second gear for approx. 5 – 6 minutes. Oven temperature: approx. 170°C-180°C Baking time: (110g) approx. 28-30 minutes



STORAGE

Förvaras torrt och inte över +25°C.
(Max 65% luftfuktighet), To be stored
dry and not above +25°C. (Max 65%
relative humidity)



SHELF LIFE

365 days



TYPE

Powder



ALLERGENS

Gluten (wheat)



CATEGORY

Cake & Sponge Mixes



FINISHED PRODUCT

Brownie, Muffin



BRANDS

Bakels



FUNCTION

Flavouring, Moistiness, Softness