



MULTIMIX CAKE COMPLETE

OVERVIEW

Multimix Cake Complete is a versatile cake mix with subtle vanilla flavour, requiring the addition of water and oil.

A delicious range of cakes can be made from this one mix, by incorporating other simple ingredients readily available in the bakery, e.g. fruit and nuts.

PRODUCING CAKES WITH:

- · Excellent volume.
- Moist, even texture.
- · Good shelf life.
- · Delicious eating quality.

Multimix Cake Complete has been and continues to be the chosen all-round cake mix for bakers and confectioners all over the world.

USAGE

See recipe.

INGREDIENTS

sugar, WHEAT flour (statutory additives: calcium carbonate, iron, thiamin, nicotinamide), thickener (modified potato starch), vegetarian whey powder (MILK), raising agents (E450i, E501), WHEAT GLUTEN, emulsifiers (E475, E481), salt, stabilisers (E466, E412, E415), whole EGG powder



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PACKAGING

CodeSizeTypePalletisation12,5 kgBag40

NUTRITIONAL INFORMATION

Туре	Value
Energy (kJ)	1,650.00
Energy (kcal)	380.00
Fat (g)	1.50
Carbohydrate (g)	86.00
of which saccharides (g)	49.00
Protein (g)	5.00
Sodium (g)	0.50
Salt (g)	1.36

METHOD

 Group 1
 Ingredient
 KG

 Multimix Cake Base
 1.000

 Eggs
 0.365

 Oil
 0.300

 Water
 Total Weight: 1.895

DESCRIPTION

1. Using a beater, blend all the ingredients together on slow speed for 1 minute. 2. Scrape down. 3. Beat on second speed for 6 minutes. 4. Scale at approximately 360g into a small loaf tin (or as required). 5. Bake at 182°C for approximately 35 minutes.



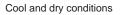
SHELF LIFE



ТҮРЕ



ALLERGENS
Egg, Gluten (wheat), Milk



365 days

Powder







Cake & Sponge Mixes

Brownie, Cake, Confectionery, Muffin, Sweet goods

Bakels