



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

PACKAGING

Code	Size	Type	Palletisation
	12,5 kg	Bag	40

NUTRITIONAL INFORMATION

Type	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	0.230
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.



STORAGE

Cool and dry conditions



SHELF LIFE

365 days



TYPE

Powder



ALLERGENS

Egg, Gluten (wheat), Milk



CATEGORY

Cake & Sponge Mixes



FINISHED PRODUCT

Brownie, Cake, Confectionery, Muffin, Sweet goods



BRANDS

Bakels