



MULTIMIX CAKE BASE

OVERVIEW

Multimix cake base is a base for a wide variety of soft cakes.

This highly tolerant and robust mix delivers superior results, requiring only the addition of water, eggs, and oil to create a diverse range of delicious cakes. By adding simple ingredients like fruit or nuts from your bakery, you can easily vary the flavours and textures of your cakes.

USAGE

See recipe.

INGREDIENTS

sugar, WHEAT flour (with calcium, iron, niacin & thiamine), thickener (modified potato starch), vegetarian whey powder (MILK), Raising Agents (E450i Disodium Diphosphate, E501 Potassium Hydrogen Carbonate), WHEAT GLUTEN, salt, rice starch, modified maize starch, Emulsifiers (E475 Polyglycerol esters of fatty acids, E481 Sodium stearoyl-2-lactylate', E471 Mono- and diglycerides of fatty acids), Stabilisers (E466 Sodium Carboxymethycellulose, E412 Guar Gum, E415 Xanthan Gum).

PACKAGING

Code	Size	Туре	Palletisat <mark>ion</mark>
372110	12,5 kg	Bag	40



NUTRITIONAL INFORMATION

rype	value
Energy (kJ)	1,618.00
Energy (kcal)	381.00
Fat (g)	1.15
of which saturated (g)	0.67
Carbohydrate (g)	86.73
of which saturated (g)	48.65
Protein (g)	5.08
Fibre (g)	1.89
Salt (g)	1.33
METHOD	

Group 1

Ingredient

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KG 1.000

Value

0.230 0.300

0.365 **Total Weight**: 1.895

DESCRIPTION

Mix all the ingredients together and stir with a whisk for 1 minute at low speed. Scrape the sides and mix for an additional 6 minutes at medium speed. Pour the batter into a desired mold and bake at 180°C for approximately 35 minutes.



Cool and dry conditions



SHELF LIFE

365 days



TYPE

Powder



ALLERGENS

Gluten (wheat), Egg, Milk



Cake & Sponge Mixes



Cake, Muffin



Bakels



Efficiency