

COLSET

OVERVIEW

Fruit and jam extender with freeze thaw stability. Cake stabilizer for use in fruit cakes etc to prevent fruit sinking.

USAGE

NIL

INGREDIENTS

Modified Starch, Sugar

PACKAGING

Code	Size	Type	Palletisation
3540	15 KG	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,610.00
Energy (Kcal)	384.00
Protein (g)	0.30
Fat (<g)	0.10
Fat (of which saturates)(<g)	0.10
Carbohydrate (g)	95.50
Carbohydrate (of which sugars)(g)	50.00
Sodium (mg)	75.00

METHOD

Group 1

Ingredient	KG
BAKELS MARGARINE P	0.800
Brown Sugar	0.600
Salt	0.010
Total Weight:	1.410

Group 2

Ingredient	KG
Eggs	0.800
Total Weight:	0.800

Group 3

Ingredient	KG
Plain Flour	1.000
Total Weight:	1.000

Group 4

Ingredient	KG
COLSET	0.100
Total Weight:	0.100

Group 5

Ingredient	KG
Raisin	2.300
Red Cherry	0.500
Golden Syrup	0.300
Mix Peel	0.300
Chocolate Chips	0.200
APITO RUM PASTE (optional)	0.050
All spices	0.010
Total Weight:	3.660

Group 6

Ingredient	KG
Cinnamon	0.010
Total Weight:	0.010

DESCRIPTION

1. Cream Group 1 until light and fluffy. 2. Add Group 2 by stages and cream well. 3. Fold in sifted Group 3 and mix gently. 4. Add Group 4 and mix for 20 seconds, followed by Group 5 and mix evenly. 5. Bake batter at 170°C for 90 minutes. 6. Cover cake with foil and bake for further 30 minutes at 150°C. 7. After baked, keep at least 48 hours for maturity before serving. Notes: Pre-soak fruits, spices and syrup at least 24 hours before use.



STORAGE

Cool and dry conditions 18 ±
2°C



SHELF LIFE

365 days



TYPE

Bag



ALLERGENS

NIL



CATEGORY

Confectionery, Confectionery Mixes