

# HERCULES BAKING POWDER

## OVERVIEW

Raising agent used in the manufacture of flour confectionery

## USAGE

NIL

## INGREDIENTS

Leavening Agents (E500, E450), Starch, Mineral Salt (E170)

## PACKAGING

Code	Size	Type	Palletisation
2970	15 KG	Bag	

## NUTRITIONAL INFORMATION

Type	Value
Energy (Kcal)	63.00
Energy (kJ)	263.00
Protein (g)	0.00
Fat (g)	0.00
Fat (of which saturates)(g)	0.00
Carbohydrate (g)	15.70
Carbohydrate (of which sugars)(g)	0.00
Sodium (mg)	16,100.00

## METHOD

Group 1	
Ingredient	KG
Eggs	1.700
Castor Sugar	1.020
Cake Flour	0.680
Water	0.400
Corn Flour	0.230
OVALETT SPECIAL	0.100
Flavour as desired	0.040
HERCULES BAKING POWDER	0.030
	<b>Total Weight: 4.200</b>
Group 2	
Ingredient	KG
BAKELS MARGARINE P	0.455
	<b>Total Weight: 0.455</b>

## DESCRIPTION

1. Whisk Group 1 on slow speed for 1 minutes, followed by top speed for 7 minutes. 2. Fold in Group 2 gently on low speed and mix for 1 minutes. 3. Spread batter onto trays of about 1 cm in thickness. 4. Bake at 210°C for approximate 12 minutes. 5. When cool, spread a thin layer of Apito Jam or butter cream onto the reverse side of the cake. 6. Roll up to form into a roll.



### STORAGE

Cool and dry conditions 18 ±  
2°C



### SHELF LIFE

365 days



### TYPE

Bag



### ALLERGENS

Sulphites



### CATEGORY

Baking Powders, Cakes, Muffins & Sponge Products