BAKELS
BAKERY INGREDIENTS SINCE 1904

PETTINA SPONGE MIX COMPLETE

OVERVIEW

For the convenient production of all types of sponge goods

USAGE

Whip together with eggs and water, fold in oil, then deposit into mould and bake

INGREDIENTS

Sugar, Wheat Flour, Permitted Emulsifier (E475 / E471), Starch, Leavening Agent (E450, E500, E541), Non Fat Milk Solids, Mineral Salt (E170), Salt, Permitted Preservative (E282), Permitted Flavouring, Permitted Colouring (E102)

PACKAGING

Code	Size	Type	Palletisation
3710	25 KG	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,600.00
Energy (Kcal)	383.00
Protein (g)	4.00
Fat (g)	2.80
Fat (of which saturates)(g)	2.30
Carbohydrate (g)	83.20
Carbohydrate (of which sugars)(g)	42.70
Dietary Fibre (g)	1.00
Sodium (mg)	392.00

METHOD

Group 1

Ingredient	KG
PETTINA SPONGE MIX COMPLETE	1.000
Eggs	1.000
Water	0.250
Total Weight:	2.250

Group 2

Ingredient	KG
Vegetable Oil	0.250
Total Weight:	0.250

DESCRIPTION

1. Using whisk, place Group 1 in mixing bowl. 2. Whisk approximately for 1 minute on 1st speed. 3. Whisk further for 7 minutes on 3rd speed. 4. Blend in Group 2 for 1 minute on 1st speed. 5. Deposit 350 g into greased cake mould. 6. Bake at 180±5°C for 30 minutes.

STORAGE

Cool and dry conditions 18 ± 2°C

SHELF LIFE

365 days

TYPE

Bag

ALLERGENS

Wheat, Wheat Products, Milk, Milk Products, Sulphites

CATEGORY

Cakes, Muffins & Sponge Products, Sponge Mixes

FINISHED PRODUCT

Sponge Cake, Swiss Roll

BRANDS

Pettina