BAKELS
BAKERY INGREDIENTS SINCE 1904

APITO CHOCOLATE FLAVOUR PASTE

OVERVIEW

A chocolate flavoured/coloured paste for cakes, sponges and icing. Ready to use straight from the pail. Simply add 17g of the chocolate paste for 1kg of icing, cream or cake batter.

USAGE

Use 17 grams of Apito Chocolate Paste for each 1kg of icing, cream or cake batter.

INGREDIENTS

Colours (122, 133, 150c (preservative (223) sulphites), 155), Water, Cocoa Powder (22%), Humectant (1520), Flavours, Vegetable gum (405), Preservatives (202, 211)

PACKAGING

Code	Size	Type	Palletisation
438002	5 KG	Pail	
438001	15 KG	Pail	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	959.00
Protein (g)	4.90
Fat- Total g	2.30
Fat - Saturated g	1.40
Carbohydrate (g)	38.20
Carbohydrate-Sugars g	12.00
Dietary Fibre g	7.00
Sodium mg	563.00

METHOD

Group 1

Ingredient	KG
Bakels Chocolate Muffin Mix	1.000
Egg	0.250
Water (Variable)	0.400
Total Weight:	1.650

Group 2

Ingredient	KG
Vegetable Oil	0.200
Chockex Supreme (melted)	0.300
Apito Chocolate Paste	0.020
Total Weight:	0.520

DESCRIPTION

Mud Cake (Using Apito Chocolate Paste) 1. Place Group 1 in mixing bowl. 2. Blend together for 1 minute. 3. Scrape down. 4. Blend for 3 minutes on 2nd speed. 5. Mix Group 2 together in a separate bowl. Add to Group 1 and blend on 1st speed until clear. 6. Deposit evenly into two greased 25 cm hoops. 7. Oven temperature 150°C for approximately 1 hour. 8. Brush with whisky syrup while hot and allow to cool in the hoop. 9. Decorate with BAKELS CHOCOLATE RTU ICING or use Recipe No. 42500A. CHOCOLATE FUDGE ICING to enrobe the whole cake.

ADDITIONAL INFORMATION

Product Information:
Paste form.
Easily disperses in icings, creams and cake batters.
Rich chocolate colour and flavour.
Ready to use straight from the pail.

STORAGE

Store below 25°C in clean, dry conditions and protected from direct sunlight.

SHELF LIFE

730 days

TYPE

Pail

ALLERGENS

Sulphites, May be present due to shared equipment: egg and milk

CATEGORY

Flavouring Pastes, Essences & Colours

FINISHED PRODUCT

Cake, Muffin