



APITO FLAVOURING PASTE – RASPBERRY

OVERVIEW

A red coloured and raspberry flavoured paste for cakes, sponges and icings.

USAGE

Use approximately 30 grams of Apito Raspberry Flavouring Paste for each 1kg of icing, cream or cake batter.

INGREDIENTS

Water, Propylene Glycol (1520), Flavouring, Vegetable Gums (413, 415), Colours (102, 122, 123), Preservative (202)

PACKAGING

Code	Size	Type	Palletisation
442003	1 KG	Bottle	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	172.00
Protein (g)	0.10
Fat- Total g	0.00
Fat - Saturated g	0.00
Carbohydrate (g)	10.00
Carbohydrate-Sugars g	0.00
Dietary Fibre g	0.30
Sodium mg	5.00

METHOD

Group 1	
Ingredient	KG
Bakels Creme Cake Muffin Mix	1.000
Egg	0.300
Water (Variable)	0.400
Cocoa Powder	0.050
Apito Raspberry Flavouring Paste	0.075
Total Weight: 1.825	
Group 2	
Ingredient	KG
White Chocolate Buttons	0.300
Vegetable Oil	0.200
Total Weight: 0.500	

DESCRIPTION

Red Velvet Mud Cake (Using Apito Raspberry Flavouring Paste) 1. Place Group 1 in mixing bowl. 2. Blend together on low speed for 1 minute. 3. Scrape down. 4. Blend on 2nd speed for 2 minutes. 5. Scrape down. 6. Melt Group 2 in double saucepan, allow to cool, then add to Group 1 and blend on 2nd speed for 1 minute. 7. Grease two 25 cm tins with TINMAX CAKE. 8. Deposit half the batter in each hoop. 9. Oven temperature 150°C medium top and medium bottom. 10. Bake for approximately 1 ¼ to 1 ½ hours. 11. Remove from oven.



STORAGE

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



SHELF LIFE

365 days



TYPE

Bottle



ALLERGENS

Contains: no added allergens
May be present due to shared
equipment: sulphites



CATEGORY

Flavouring Pastes, Essences & Colours



FINISHED PRODUCT

Cake, Muffin