



## APITO UTILITY CAKE MIX

### OVERVIEW

Bakels Apito Utility Cake Mix makes traditional block cakes, cupcakes, bar cakes and requires only the addition of eggs and water.

### INGREDIENTS

Wheat Flour, Sugar, Vegetable Fat, Vegetable fat (vegetable oil, emulsifiers (471, 477), antioxidant (307)), Raising agents (450, 500), Whipping agent (emulsifiers (472b, 477), glucose, milk solids), Milk Solids, Wheat starch, Vegetable gums (412, 466), Salt, Preservative (202), Flavours (contains milk), Mineral salts (327, 452), Acidity regulator (330), Natural colours (100,160a)

### PACKAGING

Code	Size	Type	Palletisation
382601	15 KG	Bag	

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,720.00
Protein (g)	4.40
Fat- Total g	9.50
Fat - Saturated g	5.20
Carbohydrate (g)	75.60
Carbohydrate-Sugars g	40.90
Dietary Fibre g	1.30
Sodium mg	726.00

## METHOD

Group 1	
Ingredient	KG
Apito Utility Cake Mix	2.000
Egg	0.450
Water (Variable)	0.750
<b>Total Weight:</b> 3.200	

## DESCRIPTION

Basic recipe for block cakes, bars, cup cakes, etc. 1. Beat all ingredients together on low speed for 1 minute. 2. Scrape down. 3. Beat on top speed for 5 minutes, then second speed for 2 minutes. 4. Oven temperature 175°C.

## ADDITIONAL INFORMATION

Product Information:

Contains no artificial colours or flavours.

Complete mix add eggs and water only.

Excellent fresh-keeping properties.

Recipe variations available.

Characteristics of the traditional pound cake.

Easy to deposit by hand or through a savoy bag.



### STORAGE

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



### SHELF LIFE

182 days



### TYPE

Bag



### ALLERGENS

Contains: wheat, gluten, milk,  
May be present due to shared  
equipment: egg, soy and  
sulphites



### CATEGORY

Sponge & Cake Premixes



### FINISHED PRODUCT

Cake