



## BAKELS LIGHT FRUIT CAKE MIX

### OVERVIEW

The Bakels Light Fruit Cake Mix is a mix for producing a lighter style, creamy coloured fruit or 'luncheon' cake. Just add eggs, water and fruit.

### INGREDIENTS

Sugar, Wheat flour (thiamine, folate), Vegetable fat (vegetable oil, emulsifiers (471, 477), antioxidant (307)), Whipping agent (emulsifiers (472b, 477), glucose, milk solids), Milk Solids, Thickener (1422), Raising agents (450, 500), Salt, Mineral Salt (327), Vegetable gum (415), Preservative (202), Natural flavours, Natural colours (100,160a)

### PACKAGING

Code	Size	Type	Palletisation
382151	15 KG	Bag	

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,790.00
Protein (g)	4.50
Fat- Total g	12.40
Fat - Saturated g	6.80
Carbohydrate (g)	73.50
Carbohydrate-Sugars g	41.90
Dietary Fibre g	1.10
Sodium mg	699.00

## METHOD

Group 1	
Ingredient	KG
Bakels Light Fruit Cake Mix	2.000
Egg	0.700
Water (Variable)	0.700
<b>Total Weight:</b>	<b>3.400</b>
Group 2	
Ingredient	KG
Sultanas	0.800
<b>Total Weight:</b>	<b>0.800</b>

## DESCRIPTION

Light Fruit Cake 1. Place Group 1 in mixing bowl. 2. Blend for 1 minute on low speed. 3. Scrape down. 4. Blend on second speed for 5 minutes. 5. Add in Group 2. 6. Blend on low speed for 1 minute. 7. Scale as desired. 8. Oven temperature 160°C.

## ADDITIONAL INFORMATION

Product Information:  
Add eggs, fruit and water only.  
Convenience of an all-in mix.  
Moist-eating almost "luncheon" style.  
Traditional fruit and spicy flavours.



### 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,  
Manufactured in a facility that  
handles: egg, soy and  
sulphites



### CATEGORY

Sponge & Cake Premixes



### FINISHED PRODUCT

Cake