



BAKELS MULTI-PURPOSE SPONGE MIX

OVERVIEW

Bakels Multi-Purpose Sponge Mix is a premix for sponge cakes or swiss rolls where extra tolerance is required. Add eggs and water.

INGREDIENTS

Wheat Flour, Sugar, Raising agents (450, 500), Milk Solids, Emulsifiers (471, 472b, 475, 477), Rice Starch, Glucose Syrup Solids, Vegetable Oil (antioxidant (307)), Salt, Vegetable gum (412), Natural Flavour

PACKAGING

Code	Size	Type	Palletisation
371371	15 KG	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,580.00
Protein (g)	5.20
Fat- Total g	2.70
Fat - Saturated g	1.70
Carbohydrate (g)	81.10
Carbohydrate-Sugars g	43.50
Dietary Fibre g	1.20
Sodium mg	762.00

METHOD

Group 1	
Ingredient	KG
Water (Variable)	0.460
Egg	0.400
Bakels Multi Purpose Sponge Mix	1.000
Total Weight: 1.860	

DESCRIPTION

SPONGE ROUNDS & SWISS ROLLS - (Using Bakels Multi-Purpose Sponge Mix) 1. Place ingredients in mixing bowl 2. Whisk together on low speed 3. Scrape Down 4. Whisk on top speed for 6-8 minutes 5. Then on second speed for 2 minutes 6. For sponge rounds (18cm) scale 230 grams sponge batter. Oven temperature 190°C 7. For Swiss rolls scale 1.000 to 1.200kg batter in standard baking tray. Oven temperature 220°C 8. For Slabs scale half 1500g in standard coffin trays. Full 3000g in standard coffin trays. Oven temperature 210°C-200°C



STORAGE

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



SHELF LIFE

365 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

Sponge, Swiss Roll