



## BAKELS RICH DARK MUD CAKE CONCENTRATE

### OVERVIEW

A dark brown coloured powder concentrate to produce a dark brown chocolate mud cake.

### INGREDIENTS

Wheat Flour, Maltodextrin, Sugar, Cocoa Powder (8%), Egg Powder, Vegetable fat (vegetable oil, emulsifiers (471, 477), antioxidant (307)), Raising agents (450, 500), Salt, Milk Solids, Wheat starch, Vegetable gums (412, 415), Mineral Salt (327), Natural Flavour, Preservative (202)

### PACKAGING

Code	Size	Type	Palletisation
383821	15 KG	Bag	

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,580.00
Protein (g)	10.30
Fat- Total g	8.70
Fat - Saturated g	3.70
Carbohydrate (g)	61.30
Carbohydrate-Sugars g	14.60
Dietary Fibre g	5.10
Sodium mg	1,330.00

## METHOD

Group 1	
Ingredient	KG
Water (Variable)	0.630
Sugar	0.630
Rich Dark Mud Cake Concentrate	0.770
<b>Total Weight:</b>	<b>2.030</b>
Group 2	
Ingredient	KG
Vegetable Oil	0.210
<b>Total Weight:</b>	<b>0.210</b>

## DESCRIPTION

Mud Cake 1. Blend Group 1 together on low speed for 2 minutes. 2. Scrape down. 3. Blend on medium speed for 5 minutes. 4. Scrape down. 5. Commence blending on low speed whilst adding oil, mix for total of 2 minutes. 6. Scale as desired. 7. Bake at approximately 160°C-180°C for 40-45 mins. Notes: Bake time and bake temperature will vary depending upon the oven and scale weight.



### STORAGE

Below 25°C, dry and dark conditions



### SHELF LIFE

182 days



### TYPE

Bag



### ALLERGENS

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



### CATEGORY

Sponge & Cake Premixes



### FINISHED PRODUCT

Cake