



## GENOESE CAKE COMPLETE

### OVERVIEW

Complete mix for the production of a variety of Genoese cake lines, such as birthday and celebration cakes, gateau, sheet cakes or fairy cakes.

### BENEFITS INCLUDE:

- Excellent texture and superb eating quality
- Great volume with consistent rise, for less trimming and waste
- Easy-to-produce – Just add water and oil
- Moist crumb with good shelf life

### USAGE

See recipe.

### INGREDIENTS

Wheat Flour (Statutory Additives: Calcium Carbonate, Iron, Thiamine, Niacin), Sugar, Dextrose, Egg Albumin Powder, Rapeseed Oil, Emulsifiers (E481, E475, E471, E433), Raising Agents (E450(i), E500ii), Modified Maize Starch (E1442), Palm Oil, Natural Flavouring, Salt, Stabiliser (E415), Colour (E160(a)ii)

## PACKAGING

Code	Size	Type	Palletisation
382695	12.5kg	Bag	N/A

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,754.00
Energy (Kcal)	416.00
Fat (g)	9.38
Fat (of which saturates)(g)	4.15
Available Carbohydrate (g)	73.14
Carbohydrate (of which sugars)(g)	35.56
Protein (g)	7.68
Fibre (g)	1.70
Salt (g)	2.35

## METHOD

Group 1	
Ingredient	KG
Genoese Cake Complete	12.500
Oil	1.260
Water (A)	0.375
Water (B)	0.369
<b>Total Weight: 14.504</b>	

## DESCRIPTION

1. Add the Genoese Cake Complete, oil and water (A) into a bowl fitted with a beater. 2. Mix for 1 minute on low speed. 3. Mix for 5 minutes on high speed. 4. Scrape down. 5. Add water (B) over 2 minutes on low speed. 6. Mix for 3 minutes on medium/high speed. 4. Scale as required. 5. Bake at 150°C for 30-40 minutes.

## ADDITIONAL INFORMATION

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers all recommendations are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has the authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the fore mentioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence.



#### STORAGE

Cool and dry conditions



#### SHELF LIFE

270 days



#### TYPE

Powder



#### ALLERGENS

Egg, Wheat



#### CATEGORY

Cake & Sponge Mixes



#### FINISHED PRODUCT

Cake, Sheet Cake