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MULTIMIX VEGAN CAKE COMPLETE

OVERVIEW

Multimix Vegan Cake Complete is a high quality cake mix with subtle vanilla flavour, requiring only the addition of readilyavailable bakery ingredients: water and oil.

According to the <u>Vegan Society</u>, there is now over 600,000 vegans in the UK and we believe these consumers shouldn't have to compromise on the quality of bakery goods they eat.

Produce a wide range of cakes from this one versatile mix, discover the the recipes here.

PRODUCE CAKES WITH:

- Good volume.
- Moist, even texture.
- Good shelf life.
- Delicious eating, with subtle vanilla flavour.

Browse the Multimix range.

USAGE

See recipe.



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INGREDIENTS

Wheat Flour (Statutory Additives: Calcium Carbonate, Iron, Thiamine, Niacin), Sugar, Faba Bean Flour, Wheat starch, Raising agents (E450, E501, 500ii), Emulsifiers (E471, E481), Dextrose, Stabiliser (E415), Natural Flavouring, Acidity Regulator (E327)

PACKAGING

Code	Size	Туре	Palletisation
382702	12.5kg	Bag	80

NUTRITIONAL INFORMATION

Туре	Value
Energy (kJ)	1,586.00
Energy (Kcal)	374.00
Fat (g)	2.49
Fat (of which saturates)(g)	1.31
Available Carbohydrate (g)	76.83
Carbohydrate (of which sugars)(g)	38.37
Protein (g)	9.58
Fibre (g)	3.03
Salt (g)	1.17

METHOD

Group 1		
Ingredient	KG	%
Multimix Vegan Cake Complete	1.000	100.00
Water	0.490	49.00
Oil	0.270	27.00
	Total Weight: 1.760	

YIELD

4 Cakes

DESCRIPTION

Loaf Cake 1. Using a beater, blend all the ingredients together on slow speed for 1 minute. 2. Scrape down. 3. Beat on second speed for 5 minutes. 4. Scale at approximately 380g into a small loaf tin (or as required). 5. Bake at 190°C for approximately 30-35 minutes.



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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.

