



## COASTAL CHOC SPONGE MIX

Coastal Choc Sponge Mix is a sponge mix requiring only the addition of eggs and water. Coastal Choc Sponge Mix gives a perfect light sponge in 8- 10 minutes mixing time and is suitable for sponge cakes, sponge sheets, cupcakes etc.

### INTENDED USE/ABUSE:

- Not suitable for consumers suffering with coeliac disease or other Gluten related allergies.
- Damaged packaging can result in product contamination. Prevent exposure to air or strong vapour to maintain organoleptic and sensory properties of the product.

### USAGE

As per recipe.

### INGREDIENTS

Emulsifier, Wheat Flour, Maltodextrin, Cocoa Powders, Raising Agents, Colourants and Flavourings

### PACKAGING

Code	Size	Type	Palletisation
37224	25 KG		

## NUTRITIONAL INFORMATION

Type	Value
Energy (kj)	1,214.00
Protein (g)	5.30
Total Fat (g)	2.60
Saturated fat (g)	0.40
Mono-unsaturated fat (g)	0.10
Poly-unsaturated fat (g)	0.20
Carbohydrates (g)	59.00
Total Dietary Fibre (g)	2.10
Sugars (g)	18.00
Sodium (mg)	445.00

## METHOD

Group I	
Ingredient	KG
Coastal Choc Sponge Mix	1.000
Eggs	0.450
Water	0.400
<b>Total Weight: 1.850</b>	

## DESCRIPTION

Place eggs and water into the mixing bowl. Add COASTAL SPONGE MIX and blend slowly to disperse powders. Whisk on fast speed for 8 - 10 minutes. Prepare sponge tins with TINGLIDE and fill no more than 3/4 of the tin with SPONGE MIX. Bake at  $\pm 190^{\circ}\text{C}$ . for  $\pm 20$  minutes depending on the size of the sponge.

## 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

365 days



### TYPE

Powder



### ALLERGENS

Wheat (Gluten)



### CATEGORY

Sweet Baked Goods



### FINISHED PRODUCT

Confectionery, Sheet cake, Sponge,  
Swiss roll