



ROYALTY CHOCOLATE CAKE MIX

OVERVIEW

A pale brown coloured, free flowing powder that has a rich chocolate taste and aroma.

INTENDED USE/ABUSE:

- A general purpose premix for cakes. Requires only the addition of eggs and water.
- Intended for all types of consumers.
- 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

Sucrose, Wheat Flour, Vegetable Fat and/or Oil, Cocoa Powder, Maltodextrin, Modified Starch, Skim Milk Powder, Emulsifiers (E475, E471), Colourant (E150c), Raising Agents (E450, E500), Sodium Chloride, Flavouring, Stabiliser (E466)



PACKAGING

Code	Size	Туре	Palletisation
38165	25 KG	Poly bag	

NUTRITIONAL INFORMATION

Туре	Value
Energy (kj)	1,074.00
Protein (g)	3.90
Total Fat (g)	13.80
Saturated fat (g)	2.00
Mono-unsaturated fat (g)	3.20
Poly-unsaturated fat (g)	7.80
Ash (g)	1.00
Carbohydrates (g)	29.00
Total Dietary Fibre (g)	1.30
Sugars (g)	0.00
Sodium (mg)	496.10

METHOD

Group	1
-------	---

Ingredient KG
Royalty Chocolate Cake Mix 1.000
Eggs 0.300
Water 0.250
Total Weight: 1.550

DESCRIPTION

Place all ingredients into mixing bowl. Blend on slow speed to disperse powders. Scrape down. Mix using flat beater for 6 minutes on medium speed. Scale as desired into tins prepared with TINGLIDE. Bake at ±180°C for ±40 minutes or till baked.

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

 $\frac{2}{\sqrt{3}}$

TYPE



ALLERGENS

Powder

Wheat, Gluten, Milk



Sponge, Cake, Scone and Donut Mixes



Halaal and Kosher certified