

BAKELS RED VELVET CAKE MIX

OVERVIEW

A premix in powder form for the easy preparation of red velvet cake.

USAGE

Add 390 grams water and 200 grams vegetable oil to 1kg Bakels Red Velvet Cake Mix. Mix using a paddle on low speed for 1 minute. Scrape and mix on medium speed for 5 minutes, then on low speed for 1 minute. Deposit in pans/tins. Bake at 180°C.

INGREDIENTS

Sugar, Flour, Maltodextrin, Whole Egg Powder, Cocoa powder, Vegetable oil, Raising Agents (E450, E500), Whey powder, Salt, Emulsifiers (E471, E477), Stabiliser (E415), Acidity Regulator(E327), Colors (102, 122, 123), Flavor, Antioxidant (E330)

PACKAGING

Code	Size	Type	Palletisation
3802-15	15 KG	Bag	



STORAGE

(18 – 20°C), Cool, dry and dark conditions



SHELF LIFE

270 days



ALLERGENS

Gluten, Egg, Milk



CATEGORY

Cake Lines, Cake Mixes



FINISHED PRODUCT

Biscuit/Crackers, Cakes, Cookies,
Cupcakes, Desserts,
Muffins/Scones/Waffles, Pastries, Slices
& Bars



BRANDS

Bakels