



## MULTIMIX CAKE BASE

### OVERVIEW

Multimix cake base is a base for a wide variety of soft cakes.

This highly tolerant and robust mix delivers superior results, requiring only the addition of water, eggs, and oil to create a diverse range of delicious cakes. By adding simple ingredients like fruit or nuts from your bakery, you can easily vary the flavours and textures of your cakes.

### USAGE

See recipe.

### INGREDIENTS

sugar, WHEAT flour (with calcium, iron, niacin & thiamine), thickener (modified potato starch), vegetarian whey powder (MILK), Raising Agents (E450i Disodium Diphosphate, E501 Potassium Hydrogen Carbonate), WHEAT GLUTEN, salt, rice starch, modified maize starch, Emulsifiers (E475 Polyglycerol esters of fatty acids, E481 Sodium stearyl-2-lactylate', E471 Mono- and diglycerides of fatty acids), Stabilisers (E466 Sodium Carboxymethylcellulose, E412 Guar Gum, E415 Xanthan Gum).

## PACKAGING

Code	Size	Type	Palletisation
372110	12,5 kg	Bag	40

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,618.00
Energy (kcal)	381.00
Fat (g)	1.15
of which saturated (g)	0.67
Carbohydrate (g)	86.73
of which saturated (g)	48.65
Protein (g)	5.08
Fibre (g)	1.89
Salt (g)	1.33

## METHOD

Group 1	
Ingredient	KG
-	1.000
-	0.230
-	0.300
-	0.365
<b>Total Weight: 1.895</b>	

## DESCRIPTION

Mix all the ingredients together and stir with a whisk for 1 minute at low speed. Scrape the sides and mix for an additional 6 minutes at medium speed. Pour the batter into a desired mold and bake at 180°C for approximately 35 minutes.



### STORAGE

Cool and dry conditions



### SHELF LIFE

365 days



### TYPE

Powder



### ALLERGENS

Gluten (wheat), Egg, Milk



### CATEGORY

Cake & Sponge Mixes



### FINISHED PRODUCT

Cake, Muffin



### BRANDS

Bakels



### FUNCTION

Efficiency