



VEGAN CAKE MIX

OVERVIEW

A vegan mix for cake production.

Choosing vegan is a way for the consumer to contribute to a better world and reduce the climate footprint, but for many it is just as much a matter of well-being. It becomes a way to do good for oneself and for others.

After vegan was previously a definite choice, more people have now chosen to eat a larger proportion of vegan without completely excluding animal products. Taste and quality are indicative of the development and can no longer be compromised.

In our product development process, the goal has been for you to be able to offer your customers a really good cake – which is also vegan. It should taste and look so good that the customer should not notice that it is vegan.

We are very proud to be able to present a vegan cake mix with a really good taste and nice texture. The mix is simple and effective to use, gives a very juicy result and can be varied in recipes in a variety of applications. Vary flavors by adding other ingredients to broaden the areas of use of the mix and thereby streamline your production.

USAGE

Mix all ingredients during 3 minutes with a wing on the second gear. Fill a mould with 500 grams of batter. Baking temperature: 180°C. Baking time: approx. 50-55 minutes.

INGREDIENTS

WHEAT flour, sugar, WHEAT starch, raising agents E450 and E500, alpha-dextrin, salt, flavouring, colour (E160a), enzymes

PACKAGING

Code	Size	Type	Palletisation
383240	15 kg	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,487.00
Energy (kcal)	355.00
Fat (g)	0.60
of which saturated (g)	0.10
Carbohydrate (g)	79.00
of which saccharides (g)	37.00
Fibre (g)	2.00
Protein (g)	5.00
Salt (g)	1.00

METHOD

Group 1	
Ingredient	KG
Bakels vegan cake mix	1.000
Oil	0.400
Water	0.400
Total Weight:	1.800



STORAGE

Cool and dry conditions



SHELF LIFE

270 days



TYPE

Powder



ALLERGENS

Gluten (wheat)



CATEGORY

Cake & Sponge Mixes



INGREDIENT FEATURES

Vegan



FINISHED PRODUCT

Brownie, Cake, Cupcake,
Muffin, Soft cakes



BRANDS

Bakels



FUNCTION

Efficiency