



## DISPLAY CONDITIONS

Room temperature



## CATEGORY

Confectionery, Industry



## FINISHED PRODUCT

Pound cake

# AROSOFT POUND CAKE

## INGREDIENTS

### Group 1

Ingredient	KG	%
Egg	0.390	20.70
Water	0.090	4.80
Vegetable oil	0.280	14.80
Sugar	0.430	22.80
Skim milk powder	0.015	0.80
Glycose	0.030	1.60
<u>Aromatic Colco</u>	0.016	0.80
<u>Aromatic Arosoft Cake</u>	0.090	4.80
<u>Aromatic GL 24 Special</u>	0.037	2.00
Salt	0.005	0.30
Wheat flour	0.410	21.70
Baking powder	0.020	1.06
Wheat starch	0.070	3.71
<u>Aromatic Orange Flavour</u>	0.002	0.11
<u>Aromatic Aropro Butter</u>	0.002	0.11

**Total Weight: 1.887**

## METHOD

1. Mixing time on slow speed: 2 minutes.
2. Mixing time on medium speed: 3 minutes.

3. Volume weight, V=88
4. Baking temperature: 175°C
5. Baking time: 57 minutes.