



PETTINA CHOCOLATE SPONGE COMPLETE

OVERVIEW

PETTINA CHOCOLATE SPONGE MIX COMPLETE gives the utmost in convenience for preparation of high quality sponge goods. Simply place water and eggs in the mixing bowl followed by PETTINA CHOCOLATE SPONGE MIX COMPLETE then whip up and bake. Sponges using PETTINA CHOCOLATE SPONGE MIX COMPLETE are simple to prepare and give fine texture smooth topped sponges. PETTINA SPONGE MIX COMPLETE produces sponges with excellent flavour profile. From the basic sponge batter a wide range of goods can be prepared as follows: Sponge Rounds, Sponge Drops, Sponge Sheets, Leamingtons – Chocolate and Raspberry, Iced or Creamed Sponges – Slabs. For crème filled sponges, rounds, drops or slabs use BAKELS CREMIN. For finished products that require icing use BAKELS RTU CHOCOLATE ICING. Ask your local Bakels Bakery Advisor for a demonstration

USAGE

Used with eggs and water to produce top quality chocolate sponges. With added cake shortening chocolate cakes can be produced.

INGREDIENTS

Flour- Hi Ratio, Sugar, Emulsifiers (471, 475), Cocoa Powder (3.5%), Raising Agents (450, 500), Whey Powder, Maize Starch, Free Flow Agent (170), Colour (100, 122, 133, 155), Skim Milk Powder, Stabiliser (412), Acidity Regulator (330), Salt

PACKAGING

Code	Size	Type	Palletisation
3756-51		Plastic Bag	

METHOD

Group 1	
Ingredient	KG
Water	0.450
Eggs	0.600
Pettina Chocolate Sponge Mix Complete	1.500
TOTAL WEIGHT	2.550
Total Weight: 5.100	

DESCRIPTION

1. Place Group 1 ingredients in mixing bowl and blend together on low speed.,2. Scrape down then whisk on top speed for 10 minutes followed by 2 minutes on second speed.,3. Bake sponge rounds or sheets at 190°C (375°F) for 18 minutes and sponge rolls at 240°C (468°F) for 6 - 7 minutes.



STORAGE

Cool, Dry & Dark Conditions



SHELF LIFE

12 Months (365) days



TYPE

Powder



ALLERGENS

Gluten, Milk



CATEGORY

Cakes, Muffins & Slices, Sponge Mixes



INGREDIENT FEATURES

Halal, NAFNAC Option Available



BRANDS

Pettina