



# PETTINA SPONGE COMPLETE

## Overview

PETTINA SPONGE 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 SPONGE COMPLETE then whip up and bake.,Sponges using PETTINA SPONGE COMPLETE are simple to prepare and give fine textured smooth topped sponges.,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.,With the addition of Butter or STARCEL Cake Shortening the range can be extended to a variety of Madeira cakes, fruit cakes as well as various slices.,Ask your local Bakels Bakery Advisor for a demonstration.



### Storage

Cool, dry and dark conditions up to



### Shelf Life

270 days



### Allergens

Gluten, Milk



### Category

[Cakes, Muffins and Cookies](#), [Sponge Premixes](#)

## Usage

Whip together with eggs and water until light then scale into greased tins and bake.

## Ingredients

Sugar, Flour- Hi Ratio, Emulsifiers (471, 475), Whey Powder, Raising Agents (450, 500), Salt, Stabilisers (412, 415), Flavour, Colour (102)

## Packaging

Code	Size	Type	Palletisation
3710-51	15 KG	Plastic bag	



## Ingredients

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

1. Place Group 1 ingredients in mixing bowl in order above.,2. Blend together on low speed.,3. Whisk on top speed for 10 minutes followed by 2 minutes on second speed.,4. Oven temperature 190°C. For sponge rolls increase the oven temperature to 218°C.