



PETTINA SPONGE SUPREME

OVERVIEW

PETTINA SPONGE SUPREME 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 SUPREME then whip up and bake. Sponges using PETTINA SPONGE SUPREME 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 MORAH CAKE MARGARINE 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.

INGREDIENTS

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

PACKAGING

Code	Size	Type	Palletisation
3720-51	15kg	Plastic Bag	

METHOD

Group 1	
Ingredient	KG
Pettina Sponge Supreme	1.500
Eggs	0.600
Water	0.525
Total Weight: 2.625	

DESCRIPTION

1. Place all ingredients in a mixing bowl. 2. Whisk on top speed for 10 minutes followed by 2 minutes on second speed. 3. Bake sponge rounds or sheets at 200°C for approx. 18 minutes and sponge rolls at 250°C for 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