



Baking mix for Trilece Profesional

Art. Nr. 21123

Product Data

Product Description: *Trilece Mix*

Shelf life from production: *270 Days*

Storage conditions: *15-20 °C / in the unopened original packaging /
Store cool after opening*

Ingredients:

*Sugar, Wheat flour, Corn starch, Emulsifier (E472b, E475, E477, E471),
Egg white powder, Skimmed milk powder, Raising agent (sodium diphosphate,
sodium bicarbonate), Stabilizer (E415, E412), Salt, Flavor.*

Possible uses:

- *Finished Product*
- *Only eggs and water*

Product characteristics:

- ✓ *Simple recipe*
- ✓ *No time-consuming weighing means rational and safe production*
- ✓ *Versatile application options*
- ✓ *Good drinking properties*
- ✓ *High volume and uniform Porung*

Dosage:

<i>Baking mix for Trilece Profesional</i>	<i>1000 g</i>
<i>Eggs (shell eggs)</i>	<i>750 g</i>
<i>Water (20 °C)</i>	<i>100 g</i>

Preparation:

- *Whip all ingredients at slow speed for 1 min*
- *Then whip at high speed for 5-12 min, depending on type of machine*
- *Baking temperature 185-190°C*
- *Baking time for Sponge cake: Approx 25-30 minutes*
- *Depending on size and weight*

Packagings:

- 1000 gr bag in aluminum foil*
- 10 kg paper bag with inner polyethylene layer*
- 25 kg paper bag with inner polyethylene layer*