



# Biscuit Mix 100% Profesional

Art. Nr. 21119

## Product Data

**Product Description:** *Biscuit 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:

- *Flour mixture for the rational production of various biscuits and piece goods.  
Simple and quick processing.*
- *High volume and even pore size.*
- *Biscuit variants*
- *Marble ring cake*
- *Cakes*
- *Turnip cakes*

## 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>Biscuit Mix 100% 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*