

# Product Information Sheet



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**PRODUCT:** MALORA WHITE CAKE MIX

**PRODUCT BRIEF:** Multi function Basic White Cake Pre-mix with neutral flavour.

**INGREDIENTS:** Cake flour, Sugar, Corn flour, Emulsifier, Raising agent.

**PACK SIZES:** 2,5 Kg

**MIXING RATIO:**

2,5 Kg	White Cake Mix
20	Eggs
0.8 – 1Litre	Water

Wisk water and egg, add to dry mix.  
Stir batter until smooth.  
Do not over mix cake batter.  
Bake in well greased pans at 180°C for 20 – 25 min.

## KEY FEATURES - MALORA WHITE CAKE MIX

Malora Baking Range was designed with the objective to deliver convenience and consistent quality to our customers. Only add water and egg to the pre-mix cake powder to deliver consistent products.

**NB – Easy to use, consistent portion cost.**

## PRODUCT APPLICATIONS

- **White Cake Mix** - is used as base for various other cakes.  
Recommended use:-
- **Vanilla Cake** – add vanilla essence to the batter mix, decorate with butter icing.
- **Caramel Cake** – add caramel essence to the batter mix, decorate with caramel spread.
- **Lemon Cake** – add lemon rind and lemon essence to the batter mix, decorate with yellow butter icing.

**Please visit our website for Recipes and Product Data Sheets if you require any further information**

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<b>MALORA / IMPERIAL BAKING</b>	
<b>WHITE CAKE</b>	Per 100 g Powder
Energy (kj)	1619
Protein (g)	3,9
Glyceamic carbohydrates (g)	87,2
of which total Sugars (g)	47,1
of which total Starch (g)	33,7
of which total Lactose (g)	0,0
Total Fat (g)	2,3
Saturated fat (g)	2,0
of which Trans fat (g)	0,0
Dietary Fibre (g)	1,1
Sodium (mg)	341
All results calculated	