



Recipe Suggestion Industrial - Mini Swiss Rolls

Product: Mini Rolls , for industrial cake manufacturers on a continous line.

Recipe:

	%	%
Cake Flour	26,50	24,65
Sugar	22,00	22,00
Past. Eggs	19,00	19,00
Water	13,40	13,40
Glucose Syrup 42 DE	8,00	8,00
Sorbitol	3,00	3,00
Low fat cocoa powder (10/12%)		2,50
Native Wheat Starch	3,00	2,00
Glycerol	2,00	2,00
Palsgaard® SA 6610	1,20	1,50
Whey Powder (Lactose)	1,00	1,00
Baking Powder	0,75	0,75
Sodium Caseinate	0,15	0,20
Total	100	100

- * Typical batter density, after premixing
 Gram/liter 900-950
- * Typical batter density, after aerator
 Gram/liter 650-750
- * Typical a_w
 After 24 Hours 0,76-0,78
- * Typical water percentage
 % After 24 Hours 19-20
- * Typical mould free shelf-life
 Months 3

Procedure:

* Premixing:

Add all the ingredients into the mixer. Premixing time is 6-8 minutes, depending on type of mixer. Specific gravity of the cake batter has to be measured.

* Aerator:

Adjust setting parameters of the aerator to the expected Specific Gravity. The temperature of the batter has to be approx. 20-25 °C (68-77 °F). Specific gravity of the cake batter has to be measured.

* Depositing:

Deposite the cake batter into the chosen type of mould.
Or deposit the cake batter directly onto the oven band.

* Oven Settings:

Settings	Inlet section	Middle section	Outlet section
Approx.temp. °C	250	220	200
Approx.temp. °F	482	428	392
Top/bottom % heat	90/10	50/50	40/60
Steam (if possible)	Yes		
Fresh air %	0	0	10
Estimateted baking time: 5-7 minutes			

* Cooling time: Cooling time, basically to times baking time before further production step, such as rolling, injection, enrobing or packaging.