



Recipe Suggestion

Industrial - Pound Cake / Madeira

Product: Pound Cake for industrial cake manufacturers on a continuous line.

Recipe:

| | Light % | Dark % |
|----------------------------------|------------|-----------|
| Sugar | 24,65 | 24,65 |
| Cake Flour | 23,00 | 21,50 |
| Past. Eggs | 15,00 | 15,00 |
| Liquid Rape Seed Oil | 14,00 | 14,00 |
| Native Wheat Starch | 8,00 | 6,50 |
| Glucose Syrup 42 DE | 5,25 | 5,25 |
| Water | 4,00 | 4,50 |
| Low fat cocoa powder (10/12%) | | 2,50 |
| Glycerol | 2,00 | 2,00 |
| Modified Starch | 1,50 | 1,50 |
| Palsgaard® SA 6610 | 1,00 | 1,00 |
| Baking Powder | 0,70 | 0,70 |
| Salt | 0,45 | 0,45 |
| Palsgaard® SSL 3426 | 0,22 | 0,22 |
| Palsgaard® DMG 5611 | 0,22 | 0,22 |
| Xanthan Gum | 0,01 | 0,01 |
| Citric Acid | 0,01 | 0,01 |
| Vanilla Flavour | 0,01 | 0,01 |
| | | |
| Total | 100 | 100 |

- * Typical batter density, after premixing
Gram/liter 920 - 970
- * Typical a_w
After 24 Hours 0,75-0,78
- * Typical water percentage
% After 24 Hours 19-20
- * Typical mould free shelf-life
Months 3

Identification: Industrial- Pound Cake (97111001-EU-E-RS)-702.doc

Procedure:

* Premixing:

Add all the ingredients except oil into the mixer. Premixing time is 6 – 8 minutes, depending on type of mixer, add the oil and mix slowly for 1 - 2 minutes. 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 | 160 | 200 | 150 |
| Approx.temp. °F | 320 | 392 | 302 |
| Top/bottom % heat | 80/20 | 40/60 | 50/50 |
| Steam (if possible) | yes | | |
| Fresh air % | | | |
| Estimateted baking time: 45 – 50 minutes | | | |

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