

Industrial – Mini Swiss Rolls

Recipe Suggestion Palsgaard® SA 6610



Product: Mini swiss Rolls with oil for industrial cake manufacturers on a continuous line.

Recipe:

	Plain %	Cocoa %
Cake Flour	22.00	20.50
Sugar	25.00	25.00
Past. Eggs	19.50	19.50
Water	13.00	13.00
Native Wheat Starch	6.00	4.50
Glucose Syrup 42 DE	3.25	3.25
Glycerol	3.00	3.00
Low fat cocoa powder (10/12%)	-	3.00
Sorbitol	2.00	2.00
Liquid vegetable oil	2.00	2.00
Whey Powder	1.75	1.75
Palsgaard® SA 6610	1.20	1.20
Baking Powder	0.50	0.50
Salt	0.40	0.40
Xanthan gum	0.10	0.10
Palsgaard®DMG 5611	0.05	0.05
Palsgaard®SSL 3426	0.05	0.05
Flavour/preservatives	0.20	0.20
Total	100	100

- * Typical batter density, after premixing
Gram/liter 920-950
- * Typical batter density, after aerator
Gram/liter 700-750
- * 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- Mini swiss Rolls with Oil (97111001-EU-E-RS)-708

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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.

* 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:

Deposit 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	140
Estimateted baking time: 5-7 minutes			

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