

Industrial - Pound Cake / Madeira



Recipe Suggestion

Palsgaard® SA 6610
 Palsgaard® SSL 3426
 Palsgaard® DMG 5611

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

Recipe:

	Light %	Dark %
Sugar	24,65	24,65
Cake Flour	23,00	21,20
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	1,30
Baking Powder	0,70	0,70
Salt	0,43	0,43
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

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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.

* Depositing:

Deposite the cake batter into the chosen type of mould.
Or deposite 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 two times baking time before further production step, such as rolling, injection, enrobing or packaging.