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CONTINENTAL CHEESECAKE MIX

OVERVIEW

A pale-yellow premix that is free from lumps and has a sweet cream cheese aroma with a hint of lemon.

INTENDED USE/ABUSE:

- CONTINENTAL CHEESECAKE MIX is a locally manufactured instant cheese cake mix designed specifically for the South African market and requires only the addition of water.
- The versatility of CONTINENTAL CHEESECAKE MIX allows additions of APITO FLAVOUR PASTES , canned or fresh fruits, liqueurs, etc.
- Intended for all types of consumers.
- Damaged packaging can result in product contamination. Prevent exposure to air or strong vapour to maintain organoleptic and sensory properties of the product.

USAGE

1-part CONTINENTAL CHEESECAKE MIX to 1-part water.



INGREDIENTS

Sucrose, Full Cream Milk Powder, Vegetable Fat and/or Oil, Maltodextrin, Lactic casein (cow's milk), Emulsifiers (E472a, E471), Anti-caking agent (E551), Skim Milk Powder, Glucose Syrup, Milk Protein, Stabiliser (E340), Modified Starch, Cheese solids, Sodium Chloride, Anti-oxidants (E270, E339), Acidity regulator (E524, E330), Corn Starch, Food Colouring (E150c), Flavour Enhancer (E627, E631), Flavourings

PACKAGING

Code	Size	Туре	Palletisation
57920	5 KG	Poly bag	

NUTRITIONAL INFORMATION

Туре	Value
Energy (kj)	1,341.00
Protein (g)	9.50
Total Fat (g)	23.10
Saturated fat (g)	10.20
Mono-unsaturated fat (g)	4.50
Poly-unsaturated fat (g)	1.20
Ash (g)	0.00
Carbohydrates (g)	51.00
Total Dietary Fibre (g)	0.00
Sugars (g)	33.00
Sodium (g)	124.30

METHOD

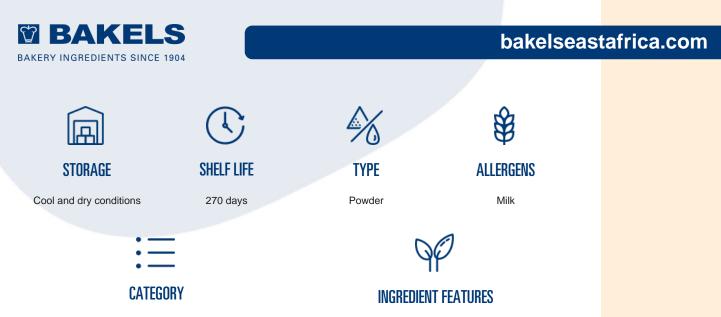
Group 1	
Ingredient	KG
Continental Cheesecake Mix	0.500
Water	0.500
	Total Weight: 1.000

DESCRIPTION

Place all the ingredients into the mixing bowl. Whisk on fast speed for 6 minutes. Use as desired.

ADDITIONAL INFORMATION

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers all recommendations are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has the authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the fore mentioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence.



Dessert Mixes and Other Speciality Mixes

Halaal and Kosher certified