



Key Blends
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Key Blends Creme Cake Concentrate

Thursday, September 26, 2013

Key Blends Creme Cake Concentrate is designed to make high quality creme cake which can be used to make muffins, cakes, bundt cakes and more. One concentrate can be used to make rich creme cakes or lean creme cakes including chocolate, plain, fruit and other varieties.

The concentrate should be stored in a clean dry area with no off odors or any hazardous material. This is a food grade material and it must be kept in food grade storage areas.

The shelf life of the concentrate is 6 months when stored below 10C. Storage at temperatures >10C but <30C will reduce the shelf life to 90 days. The shelf life is 1 year at temperatures below 4C.

Creme Cake

Pastry Flour	100	
Granulated Sugar	130	
Concentrate	33	
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		dry blend 5 sec
Eggs	100	
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		Mix 1 low scrape 2 medium
Water	65	
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		Mix 1 low scrape mix 3 medium
Oil	90	
Flavors, fruits, chips etc		
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		Mix 1 low scrape mix 3 low

Ingredients: Modified Corn Starch, Whey, Mono and Diglycerides (E 471), Propylene Glycol Monoesters (477), Sodium Aluminum Phosphate (E 541), Wheat Gluten, Salt, Sodium Bicarbonate (E 500), Lecithin (E322), Aluminum Sulfate (E 520), Potassium Sorbate (E 202), Natural and Artificial Flavor.