

# RANGE VIN'MISCEO

## Biscuits and cakes



### >> VIN'CAKE

VINPAI HAS DEVELOPED A RANGE OF PREMIX FOR THE PRODUCTION OF CAKES. OUR SOLUTIONS VIN'CAKE ARE PERFECT FOR THE MAKING OF CAKES, MUFFINS AND MADELEINES. THESE INGREDIENTS ARE AVAILABLE IN DIFFERENT FLAVOURS: NEUTRAL, VANILLA, CHOCOLATE AND ALMOND.

**2 SOLUTIONS available according to your target market and price.**

#### VIN'CAKE ALL-IN-ONE

Premix all-in-one which simplifies and optimizes your procurements.

#### VIN'CAKE PREMIUM

This premix allows a local production thanks to the addition of local raw materials.

#### APPLICATIVE RECIPES

VIN'CAKE ALL-IN-ONE (PX0027) **59.40%**

WATER **24.71%**

OIL **15.89%**

1 KG OF PREMIX = 1.6 KG OF END PRODUCT



VIN'CAKE PREMIUM (PX0039) **13.50%**

FLOUR **24.71%**

WATER **16.06%**

OIL **15.89%**

SUGAR **14.12%**

EGG **13.95%**

VANILLA **1.77%**

1 KG OF PREMIX = 7.4 KG OF END PRODUCT



CHOOSE SUNFLOWER OIL AS VEGETABLE OIL.

#### OUR TIP

#### PRODUCTION PROCESS

This process is given as an example and must be adapted to your equipment.

		Time	RPM speed	Temperature
<b>Step 1</b> Preheating	Grease the pans and preheat the oven.			200°C/250°C
<b>Step 2</b> Mixing	Add all the ingredients in the mixer. >>>>>>> At the end of this step, the product must be smoothed and homogenous, without lumps.	10 min	1000 t/min (speed 4)	
<b>Step 3</b> Cooking	Pour the dough in the pans and put them in the oven. >>>>>>> The cooking time depends on the dosage and size of the pans.	18 min		200°C/250°C
<b>Step 4</b> Cooling	Remove the cakes from the pans while there are still hot. Let them cool for 30 minutes in a controlled temperature room.	30 min		+15°C / +20°C

FOR 18g MADELEINES, PUT THEM IN THE OVEN FOR 18 MINUTES.

FOR A 1KG CAKE, PUT IT IN THE OVEN FOR 40 MINUTES.

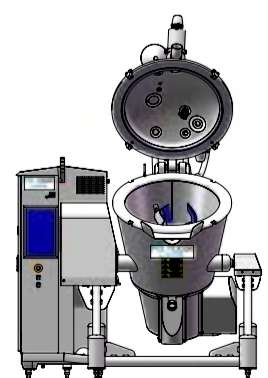
#### OUR TIPS

PACK THE CAKES IN SEALED SACHETS FOR A LONGER SHELF LIFE.



#### INDUSTRIAL EQUIPMENT & INVESTMENT

POLYCOOK industrial cooker/mixer and oven



#### PACKING

Our VIN'CAKE premixes are packed into multilayers paper bag of 25 kg net.

Our pallets 100 cm x 120 cm have undergone a treatment (ISMP15).

