

<h2>XL SPONGE MIX</h2>																	
Product Description	A high quality Sponge Mix that produces Sponges and Swiss Rolls with excellent Volume ,Texture and Keeping quality																
Ingredient Declaration	Wheat Flour , Sugar, Emulsifiers (475,471,433) ,Raising Agents (541,500,450), Non Fat Milk Solid, Salt, Vegetable Gum (415) ,																
Allergens	Contains : Wheat & Milk Produced in a factory that also handles Soy & Egg																
Appearance	Cream Coloured, free flowing powder																
Country of Origin	Made in New Zealand from Local and Imported Ingredients																
GM Status	Based on the best advise from our suppliers , we can confirm that this product contains no genetically modified material																
Shelf Life Information	6 months																
Recommended Storage Conditions	Cool, dry conditions ideally between 10°C to 25°C.																
Packaging Details	10 kg bags																
Palletising	Wooden pallet, slip sheeting, pallet covers, stretch wrapped.																
Labelling	Batch Code , Best Before Date																
Nutritional Information	Average Quantity per 100g (Dry Mix)																
Dry Mix Only	<table border="1"> <tbody> <tr> <td>Energy</td> <td>1557 kJ</td> <td>Total Carbohydrate</td> <td>83.1 g</td> </tr> <tr> <td>Protein</td> <td>4.7 g</td> <td>- sugars</td> <td>49.7 g</td> </tr> <tr> <td>Fat – total</td> <td>1.6 g</td> <td>Dietary Fibre</td> <td>1.1 g</td> </tr> <tr> <td>-saturated</td> <td>1.2 g</td> <td>Sodium</td> <td>687 mg</td> </tr> </tbody> </table>	Energy	1557 kJ	Total Carbohydrate	83.1 g	Protein	4.7 g	- sugars	49.7 g	Fat – total	1.6 g	Dietary Fibre	1.1 g	-saturated	1.2 g	Sodium	687 mg
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Procedure	<ol style="list-style-type: none"> 1 Place Eggs and Water then XL Sponge Mix into a mixing bowl fitted with whisk 2 Mix for 1 minute on speed 1 3 Scrape down 4 Mix for 5 minutes on Top speed 5 Mix for a further 2 minutes on second speed 6 Scale off as required <p>Suggested Baking Procedures: Sponge Rounds and Thick Sponge Sheets : 180-200 degrees C for approx 20 minutes , until baked through but tender Swiss Rolls : 230-240 degrees C for approx 7 minutes , until baked through but tender</p>																
Issue Date Authorisation	Issue date: 19/05/04 Issue Number: 1 Page 1 of 1 Issued by : National Quality Manager Authorised by: National Quality Manager Computer Reference: Y:\AGeneral\MANAGEMENT SYSTEMS\PROCESS MANAGEMENT\ISO Documents\LABORATORY\SPECIFICATIONS\Mixed Product Specifications\XL Sponge Mix Specification 10kg.doc																

These recommendations are based on laboratory and technical investigations and provided in the belief that it is accurate within generally accepted standards. They are given in good faith but without guarantee and it is the users responsibility to satisfy themselves as to the suitability of the product for their own particular use.