



Arminé
Desire for perfection

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Red velvet cake 1800g (12 pcs)

Name

Red velvet cake 1800g (12 pcs)

Item Number

TR021

Packaging

6 x 1800 g

Storage temperature

-18 °C

Shelf life

12 months

Preparation

Defrost for at least 4-6 hours at 5 °C. Do not refreeze. Once defrosted, keep refrigerated and consume within 72 hours

Description

Red velvet mix [sugar, WHEAT FLOUR, MILK POWDER, WHEAT starch, cocoa powder, emulsifier (polyglycerol esters of fatty acids E475 (%0,001), mono and diglycerides of fatty acids E471, lactic acid esters of mono and diglycerides E472b, propylene glycol esters of fatty acids E477, acetic acid esters of mono and diglycerides of fatty acids E472a), leavening agents (sodium bicarbonate E500ii, sodium acid pyrophosphate E450i), salt, flavouring (chocolate vanilla), natural colorant (beetroot red), thickener (xanthan gum E475), acidity regulator (lactic acid E270)], WHIPPING CREAM (PASTEURIZED COW MILK CREAM, sugar), water, PASTEURIZED EGGS, white chocolate [sugar, COCOA BUTTER, WHOLE MILK POWDER, emulsifier (SOYA LECITHIN E322), natural vanilla flavouring], sunflower oil, CREAM POWDER[Sugar, Modified Starch, WHOLE AND SKIMMED MILK POWDER, Glucose Syrup, Fully Hydrogenated Vegetable Oil (Palm), Emulsifier (Acetic Acid

Esters of Mono-and Diglycerides of Fatty Acids E472a, Mono- and Diglycerides of Fatty Acids E471), MILK PROTEIN, Thickener (Sodium Alginate E401), Stabilizers (Potassium Phosphate E340, Calcium Sulphite E516, disodium Diphosphate Diphosphates E450i, Tetrasodium Diphosphate E450iii), Anti-Caking Agent (Calcium Phosphate E341), Salt, Colour (Beta Carotene E160a), Acidity Regulator (Citric Acid E330), Flavourings (vanilla)], pasteurized EGGS YOLK, gelatin powder (beef)
