

## Bakery Formula Fruitcake

### Benefits of our products

**Nutrilac® BK 7676** is a highly functional milk protein developed to provide excellent cake structure. Can be used to replace egg components in cake batters.

### Key features

- › Egg free
- › Excellent structure
- › Easy handling

### Formulation

Ingredients	Grams	%
Cake flour	400	20,89
Sugar	300	15,68
Veg. oil	300	15,68
Water	300	15,68
Raisins	200	10,45
Cocktail berries	200	10,45
Glucose syrup	50	2,61
<b>Nutrilac® BK 7676</b>	50	2,61
Pure flo instant	40	2,09
Glycerol	30	1,57
Salt	15	0,78
Monopals 120	10	0,52
SAPP 40	7,3	0,38
Sodium Bicarbonate	6	0,31
Vanilla IFF	3	0,16
Citric acid	1	0,05
Xanthan gum	0,95	0,05
Beta Carotene	0,7	0,04
<b>Total</b>	<b>1913,95</b>	<b>100,00</b>



### Procedure

- › Mix all ingredients with a spatula (except raisins and cocktail berries) for 1 minute at low speed.
- › Scrape the bowl
- › Mix 3 minutes at med. speed.
- › Add raisins and cocktail berries and mix at low speed for 20 seconds.
- › Scale 650 g in paper covered pound cakes tin.
- › Bake for 65 minutes in deck oven (160 °C top and bottom).
- › Cool 1 hour and pack.