

1 KG | **12.6 KG**
CONC. YIELDS | OUTPUT



PERFECTA EF SWISS ROLL CONC

A unique low dosage concentrate for preparing eggless vanilla sponge base for Swiss rolls.

PERFECTA EF SWISS ROLL CONC

SwissBake[®] Perfecta EF Swiss Roll Conc. is a unique low dosage concentrate for preparing eggless vanilla flavoured sponge base for premium quality Swiss rolls. This concentrate is been carefully formulated in our R&D lab based in Switzerland to meet the growing demand for vegetarian Swiss rolls. This reliable concentrate yields superior quality soft & airy vanilla-flavored base with excellent rollability that helps to prepare Swiss rolls conveniently.

- ✓ *Yields soft & moist vanilla base for Swiss rolls.*
- ✓ *Provides good volume & excellent rollability.*
- ✓ *Consistent results & reliable output.*
- ✓ *Unique low dosage concentrate (15%).*



Ideal for professional & institutional bakers looking to bake premium eggless Swiss rolls with superior output & excellent eating qualities.

BAKER RECIPE

Refined Wheat Flour	2860 gm
Sugar	2860 gm
PERFECTA EF SWISS ROLL CONC	1000 gm
Cake Gel	130 gm
Water	6000 gm

INGREDIENTS

Milk Solids, Polyglycerol Esters of Fatty Acids (E475), Mono and Diglycerides of Fatty Acids E471, Polysorbate 80 (E433), Raising Agents (E541, E450), Glucose Syrup Solids, Wheat Starch, Nature Identical Flavourings - Vanilla.

BAKING METHOD

Use a whisk attachment on the planetary mixer. Dissolve sugar in water completely by mixing at a slow speed for 2 minutes. Add cake gel and mix at slow speed for 1 minute. Add the prescribed concentrate & flour to the prepared mixture at slow speed for 1 minute. Scrape the batter and mix at high speed for 8 minutes. Pour the batter in the baking trays or desired mould. Bake at 200°C for approximately 15 minutes. Allow the prepared base to cool down completely before filling & rolling the Swiss rolls.

