

## PERFECTA EF BASE CONC.

*Unique Concentrates for preparing soft & moist muffins,  
bar cakes & cupcakes.*

- ✓ Yields soft, moist and delicious muffins.
- ✓ Provides good volume & excellent stability.
- ✓ Reliable & consistent production output.
- ✓ Unique low dosage concentrate (5%).

## PERFECTA EF BASE CONC.

SWISSBAKE® PERFECTA EF BASE CONC. is a unique range of concentrates for the production of vanilla and chocolate flavoured soft & moist muffins, bar cakes & cupcakes. These concentrates are carefully formulated using selected key-essential ingredients that not only contribute to the quality of the end product but also ensure consistent output in every batch. These low dosage concentrates allow you to produce superior quality base products with great stability, excellent taste, texture & mouthfeel.

### PERFECTA EF VANILLA BASE CONC. V12876

Perfecta EF Vanilla Base Conc. is a unique concentrate for preparing soft & moist vanilla flavoured muffins, barcakes & cupcakes.



#### RECIPE

BASE CONC.	1000 gm
Refined Wheat Flour	8480 gm
Sugar	7520 gm
Oil	4000 gm
Water	8000 gm
Cake Gel	360 gm
Potassium Sorbate	40 gm
Baking Powder	60 gm
Glycerine	100 gm
Sorbitol	100 gm
Sorbic Acid	40 gm

#### INGREDIENTS

Milk Solids, Starch, Raising Agents (INS 500ii, INS 541), Emulsifier and Stabilizer (INS 475, INS 471, INS 415), Salt, Natural Identical Flavourings.

#### BAKING METHOD

Use whisk attachment for mixing. Dissolve the sugar and water by mixing at slow speed for 5 to 6 minutes or until mixed completely. Add cake gel and mix at slow speed for 1 minute. Add Sorbitol, Glycerine, Sorbic Acid & Potassium Sorbate and mix further at slow speed for 1 minute. Add prescribed muffin concentrate, flour & baking powder and mix at slow speed for 1 minute. Scrape the batter and mix at high speed for 3 minutes. Add oil and mix further at slow speed for 1 minute. Pour the batter into the muffin cups by weighing approximately 40 to 50 gm. Bake at 170°C for 25 to 30 minutes.

### PERFECTA EF CHOCO BASE CONC. V12877

Perfecta EF Choco Base Conc. is a unique concentrate for preparing soft & moist chocolate flavoured muffins, barcakes & cupcakes.



#### RECIPE





BASE CONC.	1000 gm
Refined Wheat Flour	8480 gm
Sugar	7520 gm
Oil	4000 gm
Water	8000 gm
Cake Gel	360 gm
Potassium Sorbate	40 gm
Baking Powder	60 gm
Glycerine	100 gm
Sorbitol	100 gm
Sorbic Acid	40 gm

#### INGREDIENTS

Milk solids, Cocoa Solids, Raising Agents (E500, E541), Emulsifier (E475, E471, E481), Caramel, Iodized Salt, NAture identical Flavourings, Stabilizer(E415).

#### NOTE:

Do not use the paddle attachment.  
Store in an airtight container once cooled.

PACK  <b>20</b> KG PAPER BAG (1kg X 20)	DOSAGE  5%	STORAGE  < 18°C DRY AND HYGIENIC ENVIRONMENT	SHELF LIFE  <b>12</b> MONTHS FROM MFG. DATE
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