



The science behind the art of BAKING.

AB | MAURI

ENGATO MULTI-PURPOSE *Cake Concentrate*

Time saving convenience: AB Mauri Sponge Cake Mix allows you to whip all ingredients together at the same time, using the all in method. Total whipping time will be 12 minutes at the most!

Less eggs: By using AB Mauri Sponge Cake Mix 20-40% of the eggs can be replaced with water (if only eggs are used)

Easy quality adjustments by varying the egg/water ratio: The superb tolerance of the AB Mauri Sponge Cake Mix when replacing eggs with water enables you to adjust the quality of cakes and sponge cakes easily.

You can use normal bread- or all-purpose flour: AB Mauri Sponge Cake Mix modifies the bread flour into perfect high ratio cake flour.

No need for special fats: The quantity of fat can be reduced by 10%-20% without affecting taste and softness of the product.

Stable Batter: After whipping the batter, the stability will be perfect, giving substantial tolerance in handling and time.

Improved Quality:

Improved Volume – during baking the batter will rise to a perfect height, and settles in a nice shape.

Superb Crumb Texture – traditional texture with a fine and even structure.

Quality- Strong and improved crumb softness.

Consistency: AB Mauri Sponge Cake Mix reduces differences in baking results caused by variations in ingredients and handling.

KEY BENEFITS

Cost Saving

Time Saving

Consistency
In Quality
& Results

Convenience

High Tolerance



AB | MAURI

Passionate About Baking™

Global Expertise. Local Knowledge.

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MULTI-PURPOSE

Cake Concentrate



Storage:
Cool, dry place.
Fold bag after
opening.

Instructions for Use (Suggested Recipes)	Sponge cake	Pound cake	Cupcake	Chocolate Cupcake
Cake concentrate	150	150	150	150
Flour (Cake)	450	450	420	320
Sugar	500	450	500	450
Cocoa Powder				100
Oil/Shortening/Marg	300	400	210	300
Eggs	400	500	350	350
Water	250	200	250	250
Flavour	Q.S	Q.S	Q.S	Q.S
Total	2050	2150	1880	1920

Method: Sponge Cake

- Place eggs and water in bowl
- Add dry ingredients
- Whisk for one minute at slow speed
- Scrape Down
- Whip at top speed for 10-12 mins
- Place in tins and bake as usual

Poundcake / Cupcake:

- Place eggs and water in bowl
- Add dry ingredients & fats (no-fillings)
- Beat for one minute at low speed
- Scrape Down
- Beat at top speed for 6-8 minutes (without fillings)
- With Fillings: Mix at low speed while adding
- Place in tins and bake as usual

Victoria Sponge: Add 5-10% of melted butter, margarine or fat immediately after whip. Mix at low speed for 1-2 minutes.

Chocolate Sponges/Swiss Rolls: Replace 5-10% of the flour with cocoa powder, adjust water dosage if required. For optimum results add the cocoa powder 1-2 minutes after whipping at top speed`



AB Mauri Sponge Cake Mix in your own recipe.

Every baker has developed his own recipes; in order to meet all the demands made by himself and his customers. AB Mauri Sponge Cake Mix has been specially formulated for incorporation in any existing sponge cake recipe.

How to rebalance your recipe?

An essential factor in the total amount of moisture; this is the quantity of eggs plus water. If the total moisture content is less than 150% (To flour weight), replace 20% of the flour with AB Mauri Sponge Cake Mix. If the total moisture content is 150% or more, replace 25% of the flour with AB Mauri Sponge Cake Mix.

Sponge Cake

1. If the recipe contains starch, replace it with flour
2. Replace 20% or 25% of flour with ABM Sponge Cake Mix (Check the moisture Content)
3. If only eggs are used, replace 30% with water
4. Take all baking powders and emulsifiers out of mix

Cake

1. If the recipe contains starch, replace it with flour
2. Replace 12,5% of flour with AB Mauri Sponge Cake Concentrate
3. If only eggs are used, replace 20% with water
4. Take all baking powders and emulsifiers out of mix

For more information please contact us

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