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## 10000036 - Ginger Sensation® - TIS

**Product Name:** Ginger Sensation®

**Ref Number:** 10000036

**Pack Size:** 12.5kg

**Product Information:** A complete powder mix containing stem ginger pieces in a lightly ginger spiced base, which requires only the addition of water and vegetable oil to produce delicious loaf cakes, round cakes, muffins, celebration cakes, puddings, cupcakes and tray bakes.

For recipe ideas visit [www.macphie.com](http://www.macphie.com)

**Recipe:**

1.000kg – Ginger Sensation®

0.350kg – Water

0.250kg – Vegetable oil

**Method:**

1. Place Ginger Sensation®, water and oil in a mixing bowl fitted with a beater.
2. Mix on slow speed for 1 minute, scrape down.
3. Mix for a further 4 minutes on medium speed.
4. Deposit as required.

**Scaling suggestions & baking times (approx.):**

Baking temperatures 180°C / 360°F (Fan Assisted 160°C / 320°F)

- 18x30 Sheets (deposit between 4-5kg) for 40-45 mins
- 400g Loaf Cake – for 40-50 mins
- 120g Muffin – 35-40 mins

**Notes:**

Other flavours are available within this range.