

Application Recipe

Lapis Surabaya Cake

Rich Layered Indulgence with Less Sugar



Featured Ingredients

- Beneo Isomalt GS
- Beneo Orafti®HSI
- Palsgaard Emulpals® 416
- Borregaard EuroVanillin Plus DS
- Borregaard EuroVanillin Chocolate
- Ingrebio Butter Flavour
- Ingrebio Chocolate Flavour

Key Benefits

Reduced sugar, cost effective

| Ingredients | Plain | | Chocolate | |
|--|-----------------|--------------------|-----------------|--------------------|
| | Test recipe (%) | Control Recipe (%) | Test recipe (%) | Control Recipe (%) |
| Egg yolk | 18.96 | 40.88 | 18.96 | 46.48 |
| Whole egg | 18.96 | - | 18.96 | - |
| Sucrose | 8.75 | 19.02 | 8.75 | 17.22 |
| <i>Isomalt GS – BENEEO</i> | 8.74 | - | 8.74 | - |
| <i>Emulpals® 416 - Palsgaard</i> | 1.75 | - | 1.75 | - |
| Xanthan gum | 0.05 | - | 0.05 | - |
| Water | 4.02 | - | 4.02 | - |
| Butter | 28.48 | 25.67 | 28.48 | 23.24 |
| Sweet condensed milk | - | 3.80 | - | 3.44 |
| <i>EuroVanillin Plus DS - Borregaard</i> | 0.05 | 0.06 | - | - |
| <i>EuroVanillin Chocolate - Borregaard</i> | - | - | 0.05 | 0.05 |
| <i>Butter flavour – Ingrebio</i> | 0.11 | 0.12 | - | - |
| <i>Chocolate flavour – Ingrebio</i> | - | - | 0.11 | 0.11 |
| Low protein flour | 6.12 | 5.70 | 5.24 | 5.16 |
| Full cream | 2.62 | 2.85 | - | - |
| Cacao powder 12-14% fat | - | - | 2.62 | 2.58 |
| <i>Orafti® HSI – BENEEO</i> | 0.52 | - | 0.52 | - |
| Corn starch | 0.87 | 1.90 | 1.75 | 1.72 |
| TOTAL | 100.00 | 100.00 | 100.00 | 100.00 |

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Procedure

1. Pre heat the oven 175°C
2. Mix egg yolk, whole egg, sucrose, ISOMALT GS and Emulpals® 416 until well mixed, first using slow speed to the fastest speed gradually 1 minute. Add water gradually, Hold at the fastest speed for 9 minutes. Total is 10 min using hand blender. Check SG.
3. Meanwhile in separated bowl, mixing the butter until whip and fluffy (10 min using hand blender). The texture of egg batter and whipped butter have to be similar.
4. Sift the cake flour, skim milk powder, cocoa powder, Orafti® HSI and into the mixture and gently stir and fold it until well mix using spatula. Don't over mix.
5. Pour a whipped butter part by part until well mix using stir back method.
6. Pour 280 g of batter in a 30 cm x 10 cm and x 4 cm rectangular pan.
7. Flatten the surface of the dough and then stomp several times so that air bubbles escape.
8. Bake at 175°C for 45 minutes.
9. After the cake done, layer the vanilla-chocolate-vanilla with strawberry jam in between. Cut the edges of the cake to beautifying the cake.

Featured Ingredients

Beneo Isomalt GS

Nutritional Benefits

- Half the calories of sugar
- Tooth-friendly
- Low GI
- Low digestible carbohydrates

Technical Benefits

- Sucrose-like natural sweetness without any aftertaste
- Low hygroscopicity
- High process stable

Beneo Orafti® HSI

Nutritional Benefits

- Source of dietary fiber
- Increase intestinal bifidobacterial
- Prebiotic
- Clean label
- Promote healthy weight management
- Promote intestinal function
- Promote healthy gastrointestinal tract
- Promote healthy digestive system
- Aid in digestion

Technical Benefits

- High Solubility
- Promote fat-like mouthfeel
- Aid in sugar replacement

Emulpals® 416

Nutritional Benefits

- *Fast and stable aerating agent in convenient powder form.*
- *Gives a fine and regular crumb structure with a balanced color and softness*

Technical Benefits

- *Good flowability*

EuroVanillin Plus DS & EuroVanillin Chocolate

Nutritional Benefits

- *Not treated by ionizing rays.*
- *Not manufactured from genetically modified raw materials or by genetically modified organisms.*
- *Not genetically modified and do not contain any genetically manipulated ingredients.*
- *Not containing any allergy substances e.g. EU Regulation (EC) no. 1169/2011.*
- *Suitable for vegetarians, lacto-vegetarians, ovo-lacto vegetarians, and haemoglobin free diets*

Technical Benefits

- *Free flow properties*
- *The profile is pure, smooth and creamy vanilla.*
- *Approved for use in food products as flavourings*

Ingrebio Chocolate & Butter flavour

Technical Benefits

- *Free flow properties*
- *The butter flavour profile is buttery, milky and creamy*
- *The chocolate flavour profile is chocolaty*
- *Enhances flavour in finished product*

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Nutritional Information (Estimated calculation)

Control

| Nutrition Facts | | |
|--|-----------------|---------|
| Portion Size | 50 g | |
| Amount Per Portion | 225 | |
| Calories | | |
| | % Daily Value * | |
| Total Fat | 17 g | 26.15 % |
| Saturated Fat | 9.6 g | 48.00 % |
| Cholesterol | 265 mg | 88.33 % |
| Sodium | 20 mg | 0.83 % |
| Total Carbohydrate | 14 g | 4.67 % |
| Dietary Fiber | 0 g | 0.00 % |
| Sugar | 11 g | |
| Protein | 4.4 g | 8.80 % |
| Calcium | 46 mg | 5.75 % |
| Iron | 0.8 mg | 5.33 % |
| Potassium | 39 mg | 1.11 % |
| * Percent Thai Recommended Daily Intake for population over 6 years of age are based on 2,000 kcal diet. | | |

Reduced Sugar

| Nutrition Facts | | |
|--|-----------------|---------|
| Portion Size | 50 g | |
| Amount Per Portion | 199 | |
| Calories | | |
| | % Daily Value * | |
| Total Fat | 16 g | 24.62 % |
| Saturated Fat | 9.4 g | 47.00 % |
| Cholesterol | 168 mg | 56.00 % |
| Sodium | 26 mg | 1.08 % |
| Total Carbohydrate | 13 g | 4.33 % |
| Dietary Fiber | 0.2 g | 0.80 % |
| Sugar | 4.9 g | |
| Protein | 3.4 g | 6.80 % |
| Calcium | 29 mg | 3.63 % |
| Iron | 0.7 mg | 4.67 % |
| Potassium | 38 mg | 1.09 % |
| * Percent Thai Recommended Daily Intake for population over 6 years of age are based on 2,000 kcal diet. | | |

Possible Claims

- Reduced sugar