Chiffon Cake Mix 戚風蛋糕預拌粉

Delicious chiffon cakes can be made easily without separating the eggs
無需分蛋，快速製作美味戚風蛋糕

Description

The product adopts special emulsifying formula and simplifies the traditional process of separating the yolks from the whites. Chiffon cakes can be made just by mixing and whisking the raw materials including the pre-mixed powder and whole egg. The product is suitable for making cake rolls.

產品描述

本品採用特殊乳化配方，簡化了傳統分蛋打法製作工藝，只需將預拌粉與全蛋等原料混合攪拌，就可以快速製作戚風蛋糕，適合製作蛋糕卷。

Features

◆ Time-saving and high success rate by simplifying the traditional process;
◆ The finished cakes have fine and soft structures and strong moisture retention property as well as moist taste;
◆ The product quality is stable, which can reduce the effects of fluctuations in raw materials upon the users;
◆ Suitable for making chiffon cakes and cake rolls in various shapes;
◆ Suitable for large-batch processing food factories and users with small-batch production including bakery shop and hotel.

產品特點

◆ 簡化了傳統戚風工藝，無需分蛋打發，節省工時，成功率高；
◆ 蛋糕組織細膩柔軟，口感濕潤，保濕性強；
◆ 品質穩定，可減少因原料波動帶給用戶的影響；
◆ 適合製作多種模具的戚風蛋糕及蛋糕卷；
◆ 適合大批量加工的食品工廠，以及小批量的餅店、酒店等用戶。

Comparison between Chiffon Cake Mix and traditional method for making Chiffon Cakes
戚風蛋糕預拌粉與傳統方法製作戚風蛋糕對比

	Traditional method 傳統戚風蛋糕製作方法	Chiffon Cake Mix 預拌粉戚風蛋糕製作方法
Operability 操作性	Not suitable for continuous production in automation equipment due to the complex operation by separating eggs, which consumes more raw materials and has a high failure rate. 分蛋工藝，原料較多，操作複雜，失敗率高，不適合於自動化設備連續生產。	Suitable for continuous production in automation equipment due to the simple operation without separating eggs, which consumes less raw material and has a low failure rate. 無需分蛋，原料較少，操作簡單，失敗率低，適合自動化設備連續生產。
Labor cost 人工成本	High, where technical staff are required. 高，需要技術型員工。	Low, where technical staff are not required and 1/3 of labor hours can be saved. 低，不需要技術型員工，可節約1/3的工時。
Cake quality 蛋糕品質	The finished cakes taste soft and have a fine structure. 口感柔軟，組織細膩。	The finished cakes taste more soft; have a fine structure. 口感更柔軟，組織細膩。
Cakes shelf life 蛋糕貨架期	Short, due to the proneness to dry. 易幹，蛋糕貨架期短。	Long, extended by good moisture retention property. 良好的保濕性，延長蛋糕貨架期。

Recommended recipe and process
產品推薦配方及工藝

Recipe 配方

Raw materials 原料	Chiffon Cake Mix 戚風蛋糕預拌粉	Eggs 雞蛋	Vegetable oil 植物油	Water 水
Weight/g 重量/g	1000	1500	300	175
Available for 6 8-inch cake embryos 可製作8寸蛋糕胚6個				

Process: Available for 6 cake embryos (8-inch)
工藝（以製作8寸蛋糕胚為例）

01 Start the oven, set the temperature(180℃/160℃) according to the baked cake size and pre-heat the oven.
開啟烤箱，根據烤制蛋糕的大小設定好烤箱溫度180/160℃），預熱烤爐。

Top Temp 上火溫度
180
Bottom Temp 下火溫度
160

02 Weigh each material according to the recipe.
按配方將各物料稱量好。

03 Add the egg liquids and water to the container of egg beater, then whisk them at high speed until they are scattered evenly, which takes about 20 seconds.
將蛋液和水一起加入到打蛋器容器中，高速攪拌至蛋液和水分散均勻，約20秒。

04 Add the mix, and whisk at a slow speed until the mixture gets even, which takes about 30 seconds.
加入預拌粉，慢速攪拌均勻，約30秒。
Whisk at a fast speed to make the mixture rise, which takes about 3-5 min, until the batter becomes light (The finished batter is about 0.4 g/ml in density.)
快速打發，約3-5分鐘，打發至麵糊光亮即可（打好的麵糊密度約0.4g/ml）
Whisk at a slow speed and meanwhile add vegetable oil at a slow speed, then whisk until the mixture gets even, which takes about 1-2 min.
慢速攪拌，同時慢速加入沙拉油，攪拌均勻，約1-2分鐘。

05 Fill the batter into the cake moulds that have been sprayed by demoulding oil, then vibrate with force on the working platform to remove the big bubbles from the batter. The filled batter occupies 60-70 percent of the mould space (An 8-inch cake mould is filled with 420-450g batter).
將麵糊裝入噴好脫模油的蛋糕模具並在操作臺上用力震一下，以消除麵糊中的大氣泡，麵糊裝至6-7成滿（8寸蛋糕模具，裝420-450克麵糊）。
Perform baking, where the temperature and time is set according to the cake size (For baking 8-inch cakes, the temperature changes at 180℃/160℃ and it takes 32 min.)
烘烤。烘烤溫度及時間依蛋糕大小而定（8寸蛋糕，上火180℃，下火160℃，32分鐘）。

06 After the baking ends, take out the moulds, then turn them over on the cooling net, and when the moulds temperature drops to about 50℃, take out the cakes.
烘烤結束後，取出模具，然後將模具倒扣在涼網上，待模具溫度降至50℃左右時，即可取出蛋糕。