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## 10000128 - Lemon Sensation® - TIS

**Product Name:** Lemon Sensation®

**Ref Number:** 10000128

**Pack Size:** 12.5kg

**Product Information:** Lemon Sensation® is a complete powder mix containing lemon fruit pieces in a deliciously lemony flavoured base. The mix requires only the addition of vegetable oil and water to create muffins, traybakes, round and loaf cakes. with a deliciously moist crumb and pockets of real fruit juiciness. Both batter and baked products are freeze-thaw stable.

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

**Recipe:**

1.000kg Lemon Sensation®  
0.350kg Water  
0.270kg Vegetable Oil

**Method:**

1. Place the Lemon Sensation® into a mixing bowl fitted with a paddle and slowly add the liquids gradually over 1 minute on slow speed, scrape down.
2. Mix for 2 minutes on medium speed, reduce to slow speed for 1 minute.

**Scaling Suggestions & Baking Times (approx.):**

- Baking Temperatures 180°C / 360°F (Fan Assisted 160°C / 320°F)
- 18x30 Sheets - Deposit between 4-5kg for 40-50 min
- 800g Gateaux for 50-60 mins
- 400g Loaf cake - for 40-50 mins
- 120g Muffin – for 30-35 mins

**Notes:**

Other flavours available within this range.