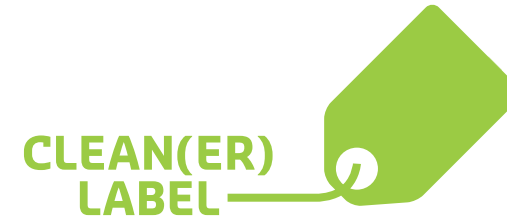


Leading Expertise in Clean(er) Label

When using Satin's clean(er) label solutions:

- Offer finished goods with a cleaner ingredient statement
- Label finished goods with eye catching claims

- ✓ no artificial colors
- ✓ no hydrogenated fats
- ✓ no artificial flavors
- ✓ no preservatives
- ✓ no bleached flour
- ✓ no aluminum based baking powder



Clean(er) Label Bundt Cake



Tegral Satin Gold CL Crème Cake	1000g
Liquid Whole Eggs	350g
Oil	300g
Water	225g
Puratop White Icing CL	As Desired

Fill the desired bundt pan 2/3 full with batter and bake in a 350°F Deck oven or 330°F Rack oven.

Method Assembly:

Once the cakes are cool then heat Puratop White Icing CL to 125°F – 145°F and apply to the bundt cakes over a glazing screen. Remove cakes immediately from glazing screen and allow icing to set.

Mix the Tegral Satin Gold CL Crème Cake with the liquid whole eggs and mix for 1 minute on low speed and 3 minutes on medium speed. Add the water and oil and mix for 1 minute on low speed. Scrape down the bowl and paddle well. Mix for 2 additional minutes on low speed.



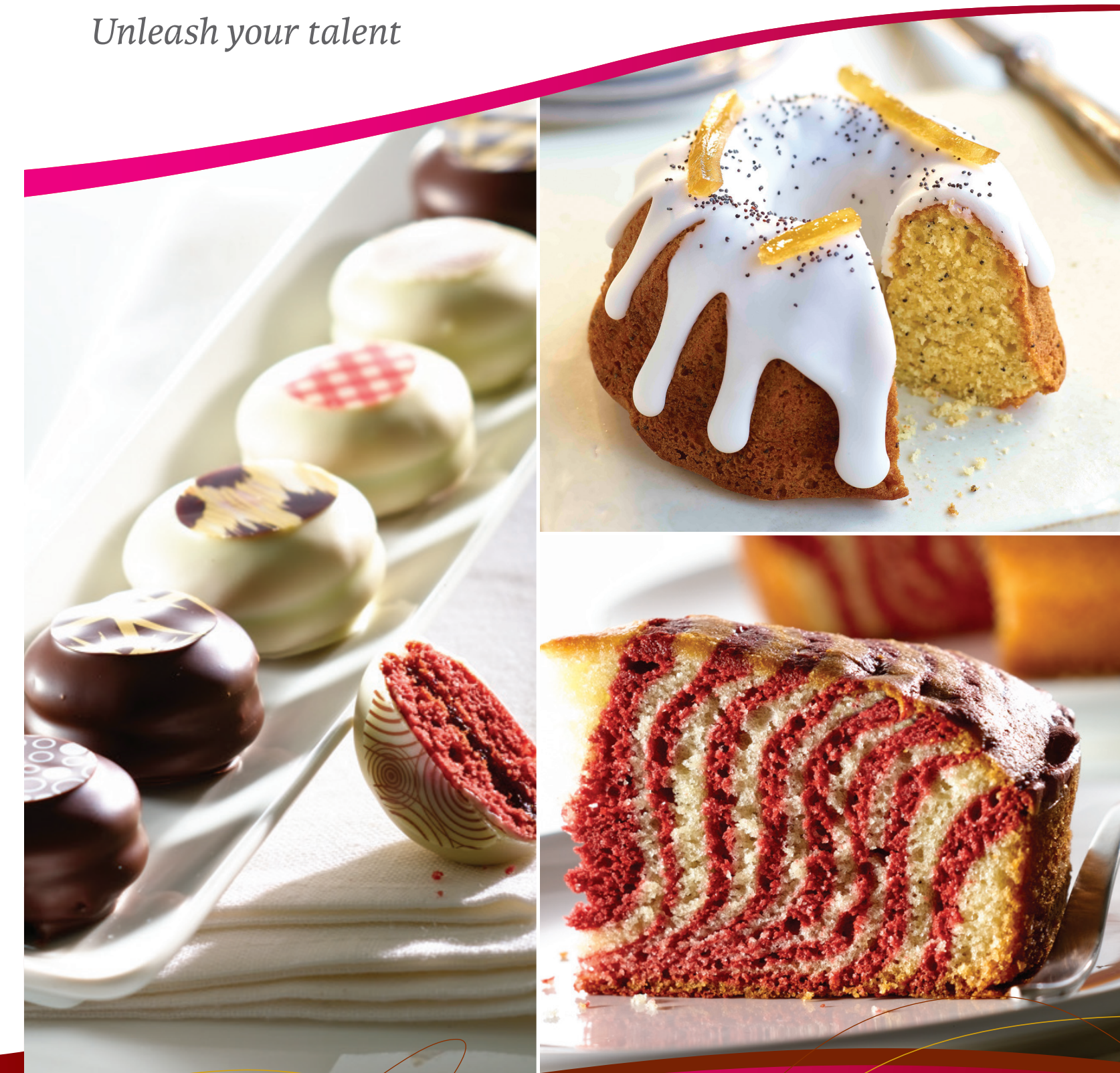
Discover the Satin taste sensations and delight consumers.

Type	Item #	Product Description	Clean(er) Label	Usage
Crème Cakes	4107331	Tegral Satin Supreme Crème Cake		Eggs, Oil & Water
	4107219	Tegral Satin Crème Cake		Eggs, Oil & Water
	4006335	Tegral Satin Platinum CL Crème Cake	✓	Eggs, Oil & Water
	4005617	Tegral Satin Gold CL Crème Cake	✓	Eggs, Oil & Water
	4006334	Tegral Satin Silver CL Crème Cake	✓	Eggs, Oil & Water
	4107349	Tegral Satin WG Crème Cake		Eggs, Oil & Water
	4107404	Tegral Satin CL WG Crème Cake	✓	Eggs, Oil & Water
	4107525	Tegral Satin Supreme Yogurt Crème Cake		Eggs, Oil & Water
	4107317	Tegral Satin Moist'r Pudding Cake		Eggs, Oil & Water
	4107433	Tegral Satin Supreme Dark Chocolate Crème Cake		Eggs, Oil & Water
Layer Cakes	4107596	Tegral Satin Supreme Chocolate Crème Cake		Eggs, Oil & Water
	4107220	Tegral Satin Chocolate Crème Cake		Eggs, Oil & Water
	4107676	Tegral Satin Red Velvet Crème Cake		Eggs, Oil & Water
	4107354	Tegral Satin Fine White Layer Cake		Water & Oil
	4107326	Tegral Satin White Layer Cake		Water & Oil
	4107592	Tegral Satin Yellow Layer Cake		Water & Oil
	4107325	Tegral Satin Devil's Food Layer Cake		Water & Oil
	4107332	Tegral Satin German Chocolate Layer Cake		Water & Oil
	4107370	Tegral Satin Red Velvet Layer Cake		Water & Oil

Unleash your talent with Satin...
Contact your sales representative today!

Satin

Unleash your talent



Puratos Corporate Headquarters - 1941 Old Cuthbert Road - Cherry Hill, NJ - 08034
T: 856-428-4300 or 800-654-0036 - E: infous@puratos.com - www.puratos.us



Satin

Unleash your talent to innovate

Working with Satin is a piece of cake as it will allow you to create 1001 recipes from the most simple everyday cake to the most sophisticated desserts. It is a highly versatile mix designed to deliver maximum variety at the optimal level of quality.

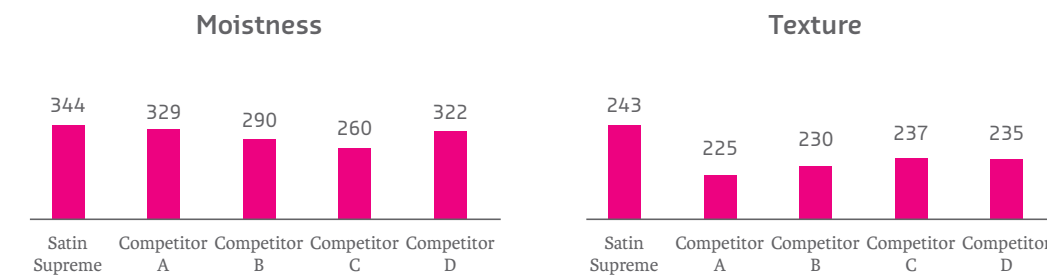
It can be enriched with different aromas, fruits and fillings setting no limit to your creativity.

Add new perspectives to your business

Increase sales through innovation and differentiation

- Surprise your consumers with the taste & texture that they prefer.*
- Offer finished goods with a cleaner ingredient statement when using cleaner label solutions

Taste & Texture Preferred



*Sensobus, 2011



The Art of Texture & Taste



Satin Crème Cakes always delivers great volume and a soft and creamy texture resulting in incomparable mouthfeel.



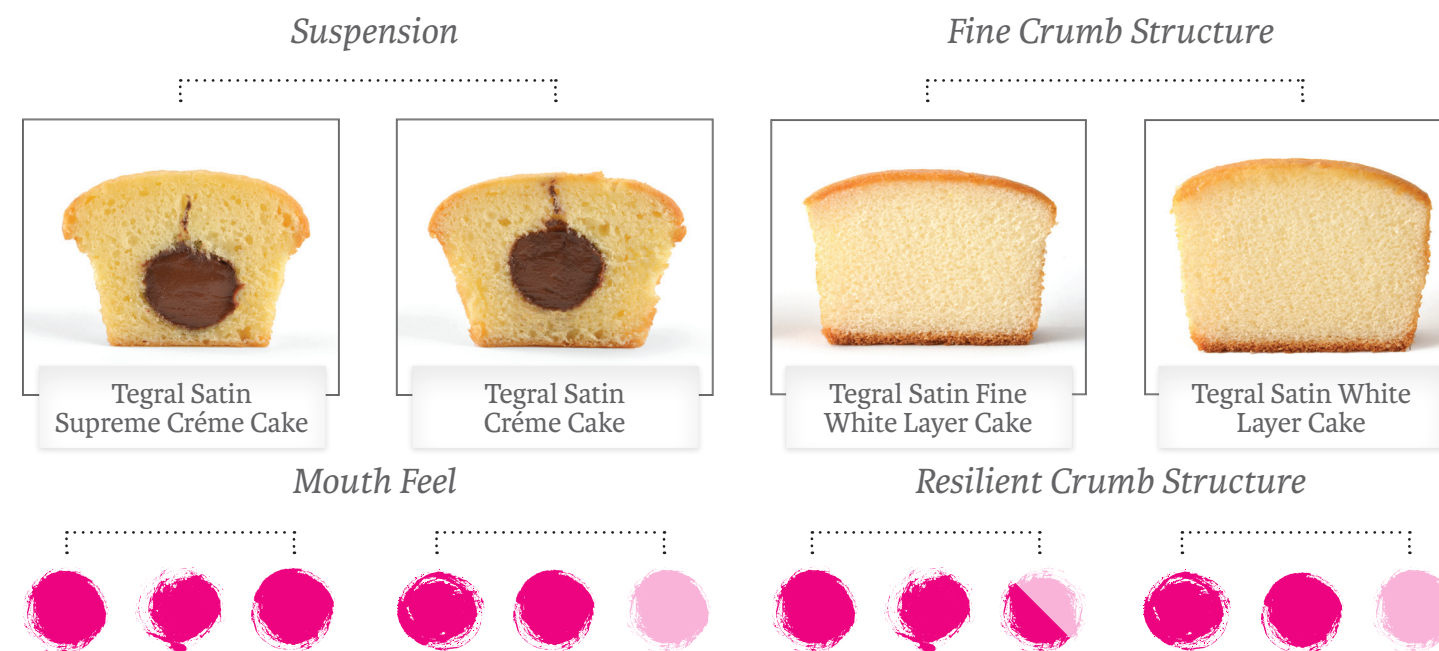
Satin Layer Cakes designed to perfectly suit the creation of layer cakes, cupcakes, etc., allowing an infinite number of cake combinations utilizing different fillings and toppings.

Choose the Texture

According to the finished product you want to design, your texture selection should be

Crème Cakes

Layer Cakes



Choose the Taste



Zebra Cake



Tegral Satin Red Velvet Crème Cake	1000g
Eggs	350g
Oil	300g
Water	225g
Mix all the ingredients for 5 minutes at medium speed with a flat beater. Fill a piping bag.	
Tegral Satin Crème Cake	1000g
Eggs	350g
Oil	300g
Water	225g

Mix all the ingredients for 5 minutes at medium speed with a flat beater. Fill a piping bag.

Method Assembly:
Pipe batter in the middle of your mold & alternate between the two batters to obtain total of 600 g. Bake at 340°F in rack/convection oven for about 40-45 minutes.

