


| PRODUCT NAME | VİZYON BLACK VELVET CAKE MIX POWDER MIX FOR BLACK VELVET CAKE | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
|---------------------------------------|--|----------------------|------------------------------|--------|--------------|-------|-------------------|-------|---------------------|--------|--------------|--------|---------------|---|------------------|---------------|-------------|------------|---------------------|--|------|--|-----------------|--|------|--|----------------------------|--|------|--|----------------------------|--|------|--|------------------|--|------|--|------------------|--|-------|--|-------------|--|-------|--|---------------------|--|------|--|--------------|--|-------|--|-------------------|--|------|--|------------|--|------|--|
| PRODUCT DEFINITION | Powder cake mixture with its rich types providing a standard production of delicious cakes with high volume, homogeneous pore structure and long shelf life. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| INGREDIENTS | Sugar, Wheat Flour, Milk Powder, Wheat Starch, Cocoa Powder, Emulsifier (E475, E471, E472b, E477, E472a, E481), Leavening Agents (E500ii, E450i), Natural Colourant (Carbon Black), Salt, Flavouring (Milk, Chocolate), Thickener (E415), Acidity Regulator (E270). | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| DIRECTIONS FOR USE | <table border="1"> <tr> <td>Vizyon Black Velvet Cake Mix</td> <td>1000 g</td> </tr> <tr> <td>Egg</td> <td>400 g</td> </tr> <tr> <td>Water</td> <td>300 g</td> </tr> <tr> <td>Butter(Do not melt)</td> <td>120 g</td> </tr> <tr> <td>Total Weight</td> <td>1820 g</td> </tr> <tr> <td>Whipping Time</td> <td>1 minute low speed, 5 minutes medium speed</td> </tr> <tr> <td>Oven Temperature</td> <td>180 °C-170 °C</td> </tr> <tr> <td>Baking Time</td> <td>40-45 min.</td> </tr> </table> | | Vizyon Black Velvet Cake Mix | 1000 g | Egg | 400 g | Water | 300 g | Butter(Do not melt) | 120 g | Total Weight | 1820 g | Whipping Time | 1 minute low speed, 5 minutes medium speed | Oven Temperature | 180 °C-170 °C | Baking Time | 40-45 min. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Vizyon Black Velvet Cake Mix | 1000 g | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Egg | 400 g | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Water | 300 g | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Butter(Do not melt) | 120 g | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Total Weight | 1820 g | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Whipping Time | 1 minute low speed, 5 minutes medium speed | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Oven Temperature | 180 °C-170 °C | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Baking Time | 40-45 min. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| NUTRITION INFORMATION | <table border="1"> <thead> <tr> <th colspan="2">NUTRITION FACTS</th> <th colspan="2">100 g</th> </tr> </thead> <tbody> <tr> <td>Energy (kcal, kJ)</td> <td></td> <td>388,9</td> <td>1628,2</td> </tr> <tr> <td>Protein (g)</td> <td></td> <td colspan="2">7,13</td> </tr> <tr> <td>Fat (g)</td> <td></td> <td colspan="2">3,15</td> </tr> <tr> <td>- Saturated Fat (g)</td> <td></td> <td colspan="2">2,37</td> </tr> <tr> <td>- Trans Fat (g)</td> <td></td> <td colspan="2">0,01</td> </tr> <tr> <td>- Mono-unsaturated fat (g)</td> <td></td> <td colspan="2">0,26</td> </tr> <tr> <td>- Poly-unsaturated fat (g)</td> <td></td> <td colspan="2">0,28</td> </tr> <tr> <td>Cholesterol (mg)</td> <td></td> <td colspan="2">0,13</td> </tr> <tr> <td>Carbohydrate (g)</td> <td></td> <td colspan="2">80,47</td> </tr> <tr> <td>- Sugar (g)</td> <td></td> <td colspan="2">50,98</td> </tr> <tr> <td>- Sugar Alcohol (g)</td> <td></td> <td colspan="2">0,00</td> </tr> <tr> <td>- Starch (g)</td> <td></td> <td colspan="2">24,07</td> </tr> <tr> <td>Dietary Fibre (g)</td> <td></td> <td colspan="2">5,04</td> </tr> <tr> <td>Sodium (g)</td> <td></td> <td colspan="2">0,66</td> </tr> </tbody> </table> | | NUTRITION FACTS | | 100 g | | Energy (kcal, kJ) | | 388,9 | 1628,2 | Protein (g) | | 7,13 | | Fat (g) | | 3,15 | | - Saturated Fat (g) | | 2,37 | | - Trans Fat (g) | | 0,01 | | - Mono-unsaturated fat (g) | | 0,26 | | - Poly-unsaturated fat (g) | | 0,28 | | Cholesterol (mg) | | 0,13 | | Carbohydrate (g) | | 80,47 | | - Sugar (g) | | 50,98 | | - Sugar Alcohol (g) | | 0,00 | | - Starch (g) | | 24,07 | | Dietary Fibre (g) | | 5,04 | | Sodium (g) | | 0,66 | |
| NUTRITION FACTS | | 100 g | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Energy (kcal, kJ) | | 388,9 | 1628,2 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Protein (g) | | 7,13 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Fat (g) | | 3,15 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| - Saturated Fat (g) | | 2,37 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| - Trans Fat (g) | | 0,01 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| - Mono-unsaturated fat (g) | | 0,26 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| - Poly-unsaturated fat (g) | | 0,28 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Cholesterol (mg) | | 0,13 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Carbohydrate (g) | | 80,47 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| - Sugar (g) | | 50,98 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| - Sugar Alcohol (g) | | 0,00 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| - Starch (g) | | 24,07 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Dietary Fibre (g) | | 5,04 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Sodium (g) | | 0,66 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| PHYSICAL and CHEMICAL ANALYSIS | Colour | Black | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | Appearance | Powder | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | Taste | Characteristic Taste | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | Odour | Characteristic Odour | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | Humidity | Max. 10 % | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| HEAVY METALS | Arsenic | < 3 ppm | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | Mercury | < 1 ppm | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | Lead | < 2 ppm | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |

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|---------------------------------|---|---|
| | Cadmium | < 1 ppm |
| MICROBIOLOGICAL ANALYSIS | Salmonella | Absent in 25 g |
| | Coliform | < 1 x 10 ³ cfu/g |
| | Coagulase-positive staphylococci | < 1 x 10 ² cfu/g |
| | Enterobacteriaceae | < 1 x 10 cfu/g |
| | Mould | < 1 x 10 ⁴ cfu/g |
| TOXINS | Aflatoxin B1 | < 2,0 µg/kg |
| | Total Aflatoxin | < 4,0 µg/kg |
| | Ochratoxin A | < 3,0 µg/kg |
| | Deoxinivalenol | < 750 µg/kg |
| | Zearalenon | < 75 µg/kg |
| ANTIBIOTICS | Does not contain. | |
| PESTICIDES | Does not contain. | |
| ALLERGENS | Contains Gluten, milk and milk products. | |
| GMO | This product does not contain genetically modified raw materials. | |
| REFERENCES | Turkish Food Codex | |
| | European Regulations (Eurlex) | |
| | Turk Food Codex Food Labelling and Consumer Information Regulations | |
| STORAGE | Keep closed in a cool (25°C) and dry place. | |
| SHELF LIFE | Shelf life is 24 months after date of production. | |
| PACKAGING | The product is packaged according to Turkish Food Codex Packaging Regulations 10, 20 kg kraft paper packages. | |
| SHIPMENT | Products should be shipped without any pest, pest residue, glass, wood, metal and foreign material. Upper side of the vehicle should be closed with clean calash during transport. | |
| COMPANY REGISTRATION | TR-34-K-002719 | |
| QUALITY SYSTEM | BRC |  |