

SUGAR – FREE CUP CAKE

Technology :

Production of sugar – free cup cakes.

Applications and Use :

Ready – to – eat snack item intended for diabetic patients.



Salient features of Technology :

Sugar-free cake is a therapeutic bakery product intended for the use of diabetic subjects. The portion size of the cup cake being small, makes it very convenient for consumption. It is a novel product with good market potential. The shelf life of sugar free cup cake is 10 – 12 days.

Process:

Eggs and sugar substitutes are whipped. Flour and margarine are mixed along with other ingredients and added to whipped mix. The batter is baked in paper cups, cooled and packed in polypropylene pouches.

Equipment and Machinery : Weighing scale, cake mixer, baking moulds, baking oven, cooling racks. The above equipments / machines can be utilized for the manufacture of variety bakery products like bread, rusks, cakes, cookies and pastries.

Raw Materials : Wheat flour, sugar substitutes, eggs, margarine / butter, flavours and permitted preservatives.

Status of Commercialization : Ready for commercialization

Minimum Economic Unit Size (MEUS) : 250 kg/day