

forms into a steaming cake after just a few seconds in the microwave.

Our expert nutritionists have developed a baking mix based on wholemeal oat flour, concentrated whey protein and egg white powder. It's available in lemon, apple & cinnamon, coconut & blueberry, chocolate, stracciatella, chocolate & coffee and chocolate & caramel flavours. We are open to new flavour ideas and would be happy to collaborate and test feasibility. Thanks to the specially selected ingredients, our cake in a cup also includes healthy added protein. Low-sugar variants with sugar substitutes such as erythritol are also available upon request.

### **Benefits**

- Quick and easy to prepare
- Source of protein
- Available in lots of different varieties
- Low-sugar versions with erythritol also possible





# Description

Baking mixture

## Dosage per serving and use

For one portion mix 50g powder and 40 ml low-fat milk (1.5% fat) in a big cup to form a dough. Then bake in the microwave for 1 minute and 20 seconds at 800 W.

#### Technical data

Flavours: lemon, apple & cinnamon, coconut &

blueberry, chocolate, stracciatella,

chocolate & coffee, chocolate & caramel

Shelf life: 18 – 24 months, depending on the

packaging format

Storage: Store in a cool, dry and dark place.

Packaging:

## **Allergy information**

Oat, milk products, egg

#### Ingredients

wholemeal **oat** flour, sucrose, **whey** protein concentrate, natural flavouring, chicken **egg** white powder, raising agent: sodium bicarbonate, sunflower oil powder, emulsifier: lecithins, 1.4% Ceylon cinnamon powder, acid: citric acid

Nutrition per 100 q per portion 1 Information powder Energie 1653 kJ/395 kcal 906 kJ/216 kcal Fat 7.6 g 4.4 g -of which saturates 1.6 g 1.2 g Carbohydrate 60 g 32 g -of which sugars 24 g 14 g Fibre 5.0 g 2.5 g Protein 20 g 11 g

2.5 g

1.3 g

All data are subject to usual variations in natural products. <sup>1</sup> 50 g powder + 40 ml low-fat-milk (1.5 % fat)

All information provided by our company, including recommendations, is intended solely for business users (business to business) and not for end users. It is the responsibility of the food company whose name is used to market the product to ensure that this product fulfils the applicable legal food safety requirements, particularly with regard to claims and the packaging presentation. The information provided by our company conforms to the recognised state of knowledge and practice; however, it does not relieve the respective food company from its responsibility and commitment to carry out in-depth testing of its product. The provision of any product information in relation to its use does not represent any explicit or implied guarantee for the suitability of the product for a specific purpose.

Salt



