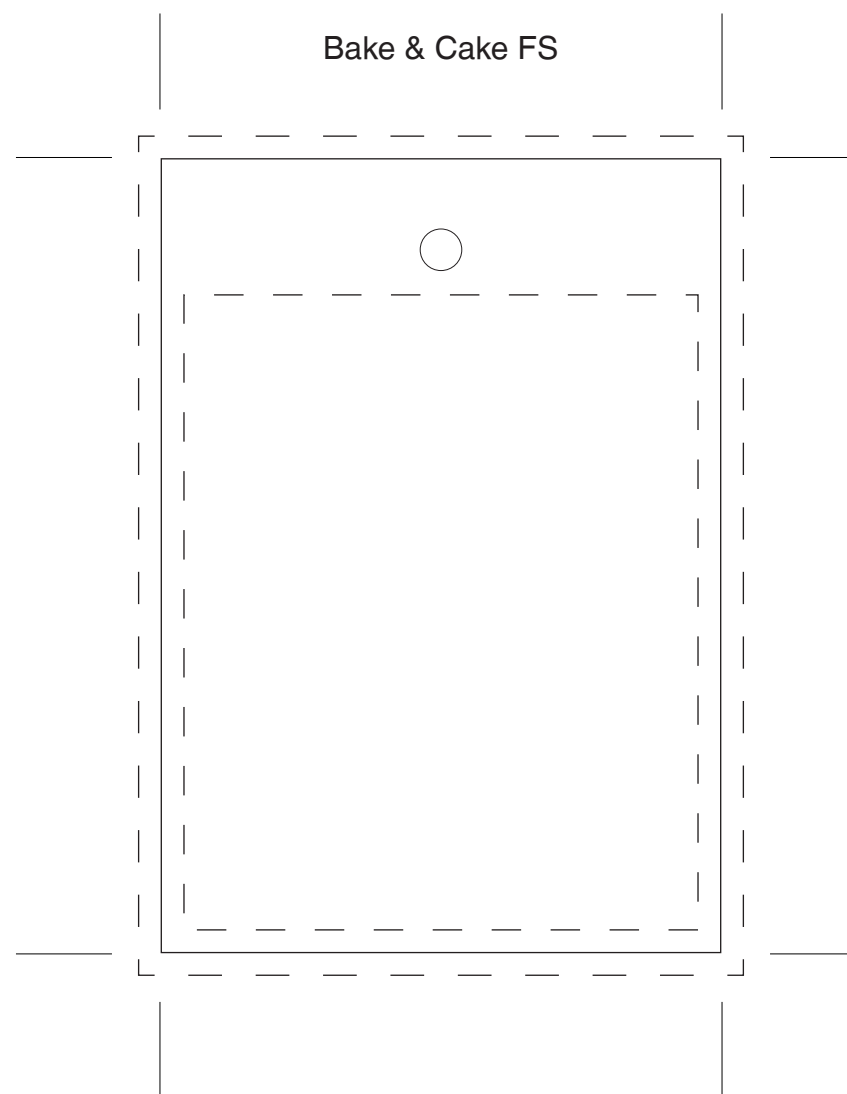


Product Information Sheet

Bake & Cake (digital printing)

Bake & Cake FS



Bake & Cake BS Choco-Coconut

Preparation
Preheat the oven with the fan on to 170°. Mix carefully 90 g of butter with 2 eggs in a bowl. Then add the cake mix. Knead the mix, butter and eggs to a smooth dough. Place walnut-sized blobs on a baking sheet covered with baking paper. Please leave sufficient space around the blobs, as the dough rises even further. Bake for about 14 minutes, allow to cool briefly and enjoy!
Makes about 30 cookies.

Chocolate cocos cookies
Baking mix with dark (20%) and white chocolate pieces (20%) and coconut (10%)
net weight: 400 g

Ingredients: wheat flour, sugar, raw cane sugar, desiccated coconut, cocoa mass, whole milk powder, cocoa butter, raising agents: sodium carbonates, diphosphate, calcium phosphate; skimmed milk powder, cocoa powder (dried), emulsifier: soya lecithine; glucose syrup, corn starch, natural vanilla flavour. **May contain traces of egg products and nuts!**

Average nutritional values per 100 g: Energy: 1942 kJ/ 464 kcal; Fat: 20,1 g - of which saturates: 14,5 g; Carbohydrates: 61,4 g - of which sugars: 40,9 g; Protein: 6,2 g; Salt: 0,28 g.
Best before: see stamp
Produced for:

Bake & Cake BS Sliced Pancake with Blueberries

Preparation
Put all the ingredients from the bottle in a bowl. Then add 500 ml of sparkling water. Mix the ingredients to a smooth dough with an electric hand-mixer. Then melt some butter in a frying pan. After that reduce the heat and pour the dough into the pan about 1 cm high. Fry the pancake until golden-brown, divide it in quarters and turn around. When the pancake is golden-brown on both sides, cut into bite-sized pieces and serve warm.
Tip: Serve the pancake with any fruit compote or with cinnamon and powdered sugar.

Baking mixture Kaiserschmarrn Blueberry
Baking mix with dried blueberries (14%)
net weight: 400 g

Ingredients: wheat flour, blueberries sweetened (blueberries, sugar, natural flavour, acidulant: citric acid; sunflower oil), brown sugar, whole egg powder, raising agents: sodium carbonates, diphosphate, calcium phosphate; corn starch.
May contain traces of nuts!

Average nutritional values per 100 g: Energy: 1550 kJ/ 370 kcal; Fat: 4,2 g - of which saturates: 1,1 g; Carbohydrates: 70,4 g - of which sugars: 22,6 g; Protein: 10,4 g; Salt: 0,52 g.
Best before: see stamp
Produced for:

Bake & Cake BS Apple-Cranberry

Preparation
Preheat the oven with the fan on to 170°. Mix carefully 90 g of butter with 2 eggs in a bowl. Then add the cake mix. Knead the mix, butter and eggs to a smooth dough. Place walnut-sized blobs on a baking sheet covered with baking paper. Please leave sufficient space around the blobs, as the dough rises even further. Bake for about 14 minutes, allow to cool briefly and enjoy!
Makes about 30 cookies.

Apple-Cranberry Cookies
Baking mix with dried apple pieces (9%) and cranberries (22%)
net weight: 355 g

Ingredients: wheat flour, raw cane sugar, rolled oats, cranberries, apple pieces dried, sugar, sunflower oil, raising agents: sodium carbonates, diphosphate, calcium phosphate; corn starch.
May contain traces of egg products and nuts!

Average nutritional values per 100 g: Energy: 1510 kJ/ 361 kcal; Fat: 2,1 g - of which saturates: 0,4 g; Carbohydrates: 77,0 g - of which sugars: 39,3 g; Protein: 5,4 g; Salt: 0,26 g.
Best before: see stamp
Produced for:

Bake & Cake BS Choco-Amarettini

Preparation
Preheat the oven with the fan on to 170°. Mix carefully 90 g of butter with 2 eggs in a bowl. Then add the cake mix. Knead the mix, butter and eggs to a smooth dough. Place walnut-sized blobs on a baking sheet covered with baking paper. Please leave sufficient space around the blobs, as the dough rises even further. Bake for about 14 minutes, allow to cool briefly and enjoy!
Makes about 30 cookies.

Chocolate amarettini cookies
Baking mixture with amarettini biscuit (10%), white chocolate (30%) and cocoa powder (6%)
net weight: 325 g

Ingredients: wheat flour, white chocolate (sugar, whole milk powder, cocoa butter, skimmed milk powder; emulsifier: soya lecithine; natural vanilla flavour), raw cane sugar, amarettini biscuit (sugar, wheat flour, apricot kernels, egg white, lactose, milk protein, raising agents: sodium bicarbonate, ammonium bicarbonate; flavour), cocoa powder (dried), raising agents: sodium carbonates, diphosphate, calcium phosphate; corn starch.
May contain traces of nuts and peanuts!

Average nutritional values per 100 g: Energy: 1742 kJ/ 416 kcal; Fat: 10,0 g - of which saturates: 5,6 g; Carbohydrates: 71,8 g - of which sugars: 47,3 g; Protein: 7,2 g; Salt: 0,36 g.
Best before: see stamp
Produced for:

Bake & Cake BS Christmas Mix





Preparation
Preheat the oven with the fan on to 170°. Mix carefully 90 g of butter with 2 eggs in a bowl. Then add the cake mix. Knead the mix, butter and eggs to a smooth dough. Place walnut-sized blobs on a baking sheet covered with baking paper. Please leave sufficient space around the blobs, as the dough rises even further. Bake for about 14 minutes, allow to cool briefly and enjoy!
Makes about 30 cookies.

Christmas cookies
Baking mix with chocolate pieces (25%), hazelnut brittle (20%), oat flakes (7%) and christmas spices
net weight: 390 g

Ingredients: wheat flour, sugar, raw cane sugar, rolled oats, whole milk powder, hazelnuts, cocoa butter, caramel syrup, spice mixture (coriander, cinnamon, dill/fruit, anise, natural cinnamon flavour), cocoa mass, whey powder, skimmed milk powder, raising agents: sodium carbonates, diphosphate, calcium phosphate; emulsifier: soya lecithine; glucose syrup, corn starch; flavour, natural vanilla flavour.

May contain traces of egg products and other nuts!

Average nutritional values per 100 g: Energy: 1731 kJ/ 413 kcal; Fat: 10,1 g - of which saturates: 4,2 g; Carbohydrates: 72,3 g - of which sugars: 47,2 g; Protein: 6,2 g; Salt: 0,33 g.
Best before: see stamp
Produced for:

	The files have preferably been created with Adobe Illustrator (CC), Adobe InDesign (CC) or Adobe Photoshop (CC). In addition, Adobe Acrobat, CorelDraw (11), Macromedia Freehand MX as well as QuarkXPress (8) are possible too.
	Images should have a resolution of at least 300 dpi, logos and other objects of at least 1200 dpi. The best results are achieved with vectorized files. Vectorize all fonts or provide all fonts used (for PC).
	Indicate as CMYK (4c Euroscale). No RGB!
	Since December 13, 2014 the rules of EU-regulation 1169/2011 concerning the Food Information Regulation (LMIV) have to be observed. This regulation includes the ingredients list, the labeling of allergens, the product name (within the visual area), the net quantity (within the visual area), the best before date, the nutritional values as well as the full name and address of the distributor. All legal requirements have to be printed clearly and readably with a minimum font size of 1,2 mm related to the letter "x" . As soon as the maximum surface area of the packaging is less than 80 cm ² , the minimum font size is 0,9 mm . Concerning smallest packaging - that is less than 10 cm ² for the maximum surface area - only the most important legal requirements (such as the product name, the net quantity, the best before date) have to be mentioned - however in the font size of 0,9 mm related to the small x.