

Doc Class:	15002 - Technical Information Sheet (TIS)
Doc No:	1019294
Revision:	6
Revision Date:	26/05/2025
Created By:	4840
Document Reviewed	

10000133 – Chocolate Orange Sensation® - TIS

Product Name: Chocolate Orange Sensation®

Product Number: 10000133

Pack Size: 12.5kg Bag

Product Information: A complete powder mix containing orange fruit pieces in a rich, chocolate base. Requires only the addition of water and vegetable oil to produce delicious loaf cakes, round cakes, muffins, celebration cakes, puddings, cupcakes and tray bakes.

Recipe:

- 1kg Chocolate Orange Sensation®
- 350g water
- 250g vegetable oil

Method:

- Place the Chocolate Orange Sensation®, water & oil in a mixing bowl fitted with a beater.
- Mix on slow speed for 1 minute, scrape down.
- Mix for a further 4 minutes on middle speed.

Scaling suggestions & baking time (approx.):

Baking temperatures 180°C (360°F)

- 18 x 30 sheets (deposit between 4-5kg) for 40-45 mins
- 400g loaf cake for 40-50 mins
- 120g muffin for 35-40 mins
-

Notes:

- Shelf life from date of manufacture: 9 months. Unopened, store in a cool dry place (<20°C).
- Shelf life once opened: Until end of shelf life, provided it is stored in closed unit.
- Other variants are available within this range.

For recipe ideas visit: <https://www.macphie.com/products/chocolate-orange-sensation> or scan the QR code to take you right there.



Please note: Every care has been taken to ensure that the information detailed on this sheet is correct at the time of issue. However, your recipe, other ingredients and processing are outside our control. Therefore, we advise that you carry out prudent trials to check the product makes goods of a satisfactory quality and complies with current legislation