

**CENTRAL FOOD TECHNOLOGICAL RESEARCH INSTITUTE
MYSORE**

SUGAR FREE CUP CAKE

INTRODUCTION

With the increasing health awareness in the people, there is tremendous scope for the market of the health bakery products. Presently, 2.5% of the urban population and 1.5% of the rural population suffer from diabetes. Sugar free cup cake is a novel product developed to suit the needs of diabetic population.

Sugar free cake is a therapeutic bakery product intended for the use of diabetic subjects. Currently, there are over 25 million people in India who are afflicted with diabetes. Presently, no such sugar free bakery products are being produced in the country using sorbitol to cater to the needs of diabetic patients. Hence, sugar free cake is a novel product with good potential for the growth of industry.

Product is moist, uniform in texture and spongy. Sugar free cup cakes can be wrapped or packed in clean waxed paper, greaseproof polyethylene or any other suitable wrapper or tins.

RAW MATERIALS

Wheat flour, Eggs, Oil, Baking powder, Calcium propionate, Cake gel and Acetic acid

PROCESS

Ingredients → Sifting of dry ingredients → Mixing → Addition of flour, baking power & calcium propionate → Mixing → Addition of other ingredients → Scaling of batter into moulds → Baking → Cooling → Packing

PLANT AND MACHINERY

Weighing machine, Mixer, Baking pans, Baking oven and cooling racks could be used for the preparation of sugar free cup cake.