

Reference

average adult

RI information

be per 100g

is voluntary, but

where used must

h Cupcake (62g) contai

Saturates Sugars 5.6g 22.4g

Intake of an

Food Information for Consumers: Understanding the new regulations

mply add **Betty** eggs, oil, butter & Crocker MAKES 9 lew Vanilla. CUPCAKE MIX with pink icing and white chocolate sprinkles!

Product name

Name the product clearly using a legal name or, where applicable, a customary or descriptive name

Storage Show storage conditions

Date marks Clearly show date related information

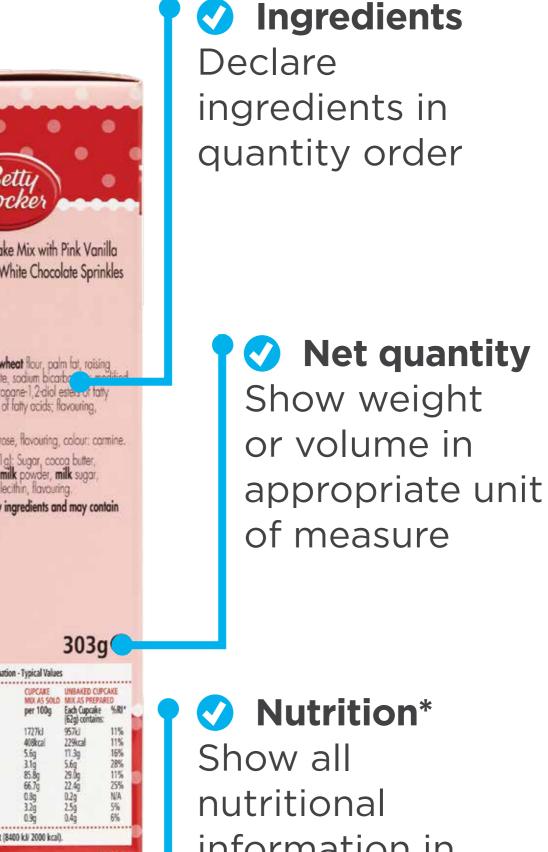


STORE IN A COOL DRY PLACE Best Before: rocker 03/11/14 04:19 L3219KPC02 KN **Directions for use** Vanilla CUPCAKE MIX Identify directions TO OPEN PULL TAB ACROSS TOP for use e.g. cooking instructions Prepc ation 15 / INS Bakin time Betty Crocker Betty Crocker 16 NINS rocker MAKES 9 or a chocolate indulgence why not try our Devils food Vanilla Vanilla Flavour Cupcake Mix with Pink Vanilla All you need is: Delight everyone with our classic CUPCAKE MIX Flavour Icing Mix and White Chocolate Sprinkles Vanilla Cupcakes – feather-light sponge, • 30ml vegetre le oil (2 tbsp) Allergens cupcakes • 60ml w (4 tbsp) irresistibly smooth icing and the 2 medium free range eggs cutest sprinkles. So grab your apron and • Regular size muffin tray Any ingredients ke it your mixing bowl and fire up your oven to 180°C For the icing: . 60g soft butter Why not cut your (160°C for fan assisted ovens) / Gas Mark 4 10ml water (2 tsp) Cupcake Mix (180g): Sugar, wheat flour, palm fat, raising ocakes in two, spread ome jam and whipped ream in the middle, and - we've got some baking to do! agents: monocalcium prosphate, sodium bicarba corn starch, salt, emulsifiers: propane 1,2-diol esters of fath acids, mono- and diglycerides of fathy acids; flavouring, containing an op with a sprinkling of Only 3 steps to perfect cupcakes... g sugar for the cutes abiliser: xanthan gum. allergen must lictoria Sponge cing Mix (112g): Sugar, dextrose, flavouring, colour: carmine. cupcakes! 1) Mix the eggs, oil, water and cake mix gently together and White Chocolate Sprinkles (11g): Sugar, cocca butter, whole milk powder, skimmed milk powder, milk sugar, be emphasised whisk (by hand or electric mixer) for 2-3 minutes until smooth More Betty ey powder, emulsifier: soy lecithin, flavouring and creamy. unts & tips rins wheat, milk and soy ingredients and may contain 2 Pour the mixture evenly into the cupcake cases. and advice visit w.bettycrocker.co.u 3 Bake in the centre of the oven for 16 minutes until a rounded knife inserted into the deepest part of a cupcake comes out clean. Leave to cool. Finally beat the icing mix and softened ed snoo butter together for 1 minute until blended (adding up to 10ml water promise. 303g if needed). Spread on the cooled cupcakes and then scatter fith Betty you o bake perfect with the white chocolate sprinkles for a fabulous finish! Nutrition Information - Typical Values UNBAKED CUPCAKE MIX AS PREPARED CUPCAKE MIX AS SOLD 0 **Origin and** Each Cupcake %RI (62g) contains: per 100g 1727kJ 11% 11% 16% 28% 11% 25% N/A 408kcal **Place of Business** of which saturate of which suga State place of

V Font size

STORE IN A COOL DRY PLACE

Font size must be at least 1.2mm for all mandatory information





standard data, referenced by the GTIN

information in prescribed order using standard measures

11%

11% 16%

28%

11%



* If companies already apply nutrition labelling, they must comply with the new nutrition labelling provisions by December 2014. As of December 2016 all companies must include nutrition labelling