

Indian Standard

SPECIFICATION FOR CAKES

1. SCOPE

1.1 This standard prescribes the requirements and methods of sampling and test for plain, fruit and sponge cakes

FOREWORD

0.1 This Indian Standard was adopted by the Indian Standards Institution on 30 January 1981, after the draft finalized by the Bakery and Confectionery Industry Sectional Committee had been approved by the Agricultural and Food Products Division Council.

0.2 Cake is a baked food which contains many important nutrients such as proteins, carbohydrates, fats and some minerals. It may also be enriched with vitamins.

0.3 Ratter for the cake is usually prepared from a mixture essentially containing *MAIDA*, sugar and eggs in case of sponge cake; and *MAIDA* sugar, fat, eggs and other ingredients in case of other cake depending upon the type of cake to be prepared.

0.3.1 Various methods are used for mixing the ingredient. The batter of requisite mass is put into cake tins and baked in an oven at suitable temperature for suitable time.

0.4 In the preparation of this standard, due consideration has been given to the Prevention of Food Adulteration Act, 1954 and the Rules framed thereunder. Due consideration has also been given to the Standards of Weights and Measures (Packaged Commodities) Rules, 1977. This standard is, however, subject to the restrictions imposed under these, wherever applicable.

0.5 For the purpose of deciding whether a particular requirement of this standard is complied with, the final value, observed or calculated, expressing the result of a test or analysis, shall be rounded off in accordance with IS : 2-1960*. The number of significant places retained in the rounded off value should be the same as that of the specified value in this standard.

*Rules for rounding off numerical values (*revised*).