Thompsons Food Service Ltd.
Nelsons Yard
South Denes Road
Great Yarmouth
Norfolk
NR30 3PR

Tel: 01493 249649
Fax: 0845 051 8772
E-Mail: accounts@tfsltd.co.uk
Web: www.tfsltd.co.uk

Middleton Carrot Cake Mix - Information

A Rich Spicy Cake Mix sutable for use as a tray bake catering sponge of individual loaf tin. Add carrot and walnuts to make carrot cake. Yield: 3.5kg makes 10 x 8'' round tins

TFS Product Code: 013140
Suppliers Product Code: CM0015
Information Last Updated: 13/04/2026
Date Produced: 11/11/2026



Allergy Information

Key: Contains | May Contain

Sesame | Gluten | Crustaceans | Eggs | Lupin | Nuts

Milk | Celery | Sulphur Dioxide | Soya | Cereal | Peanuts

Fish | Molluscs | Mustard

Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	430.00
Energy (kJ)	1807.00
Protein (g)	7.30
Carb (g)	69.00
Of Which Sugars (g)	30.00
Fat (g)	13.70
Of Which Saturates (g)	6.40
Fibre (g)	2.40
Salt (g)	2.10

Dietary Information

Key: Suitable for

Kosher | Vegetarian | Halal | Vegan

Please Note: This information has been supplied by manufacturers and other third parties to Thompsons Food Service Ltd. Whilst we take steps to ensure the information is correct and regularly updated, we give no warranty and no guarantee to the accuracy of this information. Product information and ingredients may change; please always read product labels carefully in addition to this document for accuracy. Please also consider changes to ingredients when products have been substituted.

Registered Office: Nelsons Yard, South Denes Road, Great Yarmouth, NR30 3PR, England
Company No: 07107278 VAT No: GB 986 0801 93 Directors: E. Thompson, R. Thompson, T. Thompson

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Ingredients

WHEAT Flour (WHEAT, Calcium, Iron, Niacin, Thiamin), Sugar, Vegetable Oil Blend (Palm & Rapeseed Oil), Dried Whole EGG Powder, Malted BARLEY, Maize Starch, Raising Agents (E500(ii), E450(i)), Palm Oil, SOYA Flour, Modified Maize Starch, Whey Powder (MILK), Acid Casein (MILK), Sodium Carbonate, Disodium Phosphate, Salt, Emulsifier (Rice Starch, E475, E471), Colour (Caramel Powder), Flavourings, Thickener (Xanthan Gum), Ground Cinnamon.

Handling Information

Directions for Use

Dry Mix: 1kg/3.5kg Water: 400g/1400g Oil: 75g/ 262g Grated Carrot: 300g/1050g Chopped Walnuts: 120g/420g 57g Portions: 33/116 * Carrots not included Makeup Instructions 1. Place dry mix into a machine bowl fitted with a beater. 2. Mix oil and water together and add slowly over 1 min. on first speed. 3. Scrape down. Beat for 3 mins. on medium speed. 4. Add freshly grated carrots and chopped walnuts in the last 30 seconds of mixing or fold in. Baking Instructions: Product: 8" Round Tin / Weight: 600g / Temp: 188C/370F / Baking Time: 45 mins Product: 454g Loaf Tin / Weight: 350g / Temp: 193C/380F / Backing Time: 35 mins Product: 30" x 18" Tin / Weight: 4kg / Temp: 193C/ 380F Gas Mark 5 / Baking Time: 35 mins

Storage Instructions

Store in a cool dry place away from strong odours and direct sunlight.

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