Gold Medal

061085 - Gold Medal Muffin Mix Basic (6 ct) 5 lb

Gold Medal basic muffin mix in an easy, "just add water" format. Formulated to produce tender and moist muffins with very sweet, cake-like texture with yellow crumb. Great for muffin squares. Available in cost-effective, 5 lb bulk format for smaller operations.



MARKETING

Gold Medal Basic Muffin Mix I formulated to produce tender and moist muffins with very sweet, cake-like texture with yellow crumb. Great for muffin squares.. Available in cost effective, 5 pound bulk format.. Add water only means minimal skill labor is required. . Golden brown-baked color and bold mushroom-shaped crown give muffins a desirable scratch like appearance.. Muffins made from Gold Medal mixes have the same quality as fresh-baked after 24 hours leading to less waste.

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack
11432000	061085	10016000114323	6/5 LB

Brand	Brand Owner	GPC Description
Gold Medal	GENERAL MILLS SALES INC.	Baking/Cooking Mixes (Shelf Stable)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
34.100 LBR	30.000 LBR	No	United States	Yes	No

Shipping						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
15.680 INH	11.750 INH	10.000 INH	1.06600 FTQ	10x5	372 Days	32 FAH / 95 FAH

Traceability Regulation			
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors
BUY_AMERICAN_PROVISION_USDA	N/A	UNSPECIFIED	N/A

Nutrition Facts

186 Servings per container

Serving Size **1/2 cup mix (72g)**

Amount Per Serving

Calories **300**

	% Daily Value*
Total Fat 7	**9%**
Saturated Fat 3.5 g	**18%**
Trans Fat 0 g	
Cholesterol 10 mg	**4%**
Sodium 560 mg	**24%**
Total Carbohydrates 55 g	**20%**
Dietary Fiber 1 g	**3%**
Total Sugars 28 g	
Includes 27 g Added Sugars	**53%**
Protein 3 g	
Vitamin D 0 mcg	0%
Calcium 50 mg	4%
Iron 1.8 mg	10%
Potassium 0 mg	0%

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

HANDLING SUGGESTIONS

Store in a cool dry location. Muffin Mix is not ready-to-eat and must be thoroughly cooked before eating. To prevent illness from naturally occurring bacteria in wheat flour, do not eat raw batter; wash hands and surfaces after handling.

ALLERGENS

***C** = 'Contains' ; **MC** = 'May Contain' ; **N** = 'Free From' ; **UN** = 'Undeclared' ; **INII** = 'Intentionally nor Inherently Included'; **50** = 'Derived from Ingredients' ; **60** = 'Not Derived From Ingredients' ; **NI** = 'No Info'*

- Milk - C
- Eggs - C
- Soybean - C
- Wheat - C
- Sesame - INII
- Pine Nuts - INII
- Cashews - INII
- Macadamia Nuts - INII
- Coconuts - INII
- Brazil Nuts - INII
- Walnuts - INII
- Peanuts - INII
- Tree - NI
- Fish - INII
- Shellfish - NI
- Crustaceans - INII
- Almonds - INII
- Hazelnuts - INII
- Chestnuts - INII
- Pecan Nuts - INII
- Pistachios - INII
- Molluscs - INII

INGREDIENTS

ENRICHED FLOUR BLEACHED (WHEAT FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, PALM OIL, LEAVENING (SODIUM ACID PYROPHOSPHATE, BAKING SODA, MONOCALCIUM PHOSPHATE). CONTAINS 2% OR LESS OF: DEXTROSE, MODIFIED WHEY, SALT, EGG YOLK WITH SODIUM SILICOALUMINATE, OAT FIBER, GUAR GUM, SOY LECITHIN, NONFAT MILK, XANTHAN GUM, WHEY, NATURAL FLAVOR, ANNATO AND TURMERIC EXTRACT COLOR, DEFATTED SOY FLOUR, EGGS WITH SODIUM SILICOALUMINATE.

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PREPARATION & COOKING SUGGESTIONS

Yield: #20 scoop, Mini Muffin Pan, 1.8 oz Approx Batter Weight: Full Batch Yield: 65, Half Batch Yield: 32. #16 scoop, Standard Muffin Pan, 2.1 oz Approx Batter Weight: Full Batch Yield: 63, Half Batch Yield: 31. #10 scoop, Standard Muffin Pan, 3.1 oz Approx Batter Weight: Full Batch Yield: 36, Half Batch Yield: 18. #8 scoop, Jumbo Muffin Pan, 3.9 oz Approx Batter Weight: Full Batch Yield: 29, Half Batch Yield: 14. Ingredients: Full Batch: 4 1/2 cups (2 LB 4 OZ) cool water (approx 72 F), full box (5 lb) mix. Half Batch: 2 1/4 cups (1 LB 2 OZ) cool water (approx 72 F), 8 1/2 cups (2 LB 8 OZ) mix. Hand Mixing Directions: Pour total amount of water into mixing bowl. Add muffin mix. Mix using a rubber spatula or wire whip until batter is well blended. Fold in desired ingredients. DO NOT OVERMIX. Deposit batter into paper lined or generously greased/sprayed muffin cups. Machine Mix...

SERVING SUGGESTIONS

1/2 cup mix (72g)

MORE INFORMATION

E-mail : gmi.gdsn@genmills.com

NUTRITIONAL ANALYSIS

Calories	300
Protein	3 g
Total Carbohydrates	55 g
Sugars	28 g
Dietary Fiber	1 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	7
Trans Fat	0 g
Saturated Fat	3.5 g
Added Sugars	27 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	10 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	560 mg
Calcium	50 mg
Iron	1.8 mg
Potassium	0 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS

HIGH_FRUCTOSE_CORN_SYRUP	FREE_FROM	IRON	GOOD_SOURCE_OF	ARTIFICIAL_FLAVOUR	FREE_FROM
ARTIFICIAL_SWEETENERS	FREE_FROM	PARTIALLY_HYDROGENATED_VEGETABLE_OIL	FREE_FROM		
KOSHER	YES	VEGETARIAN	YES	TRANS_FAT	FREE_FROM

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