Pillsbury

300134 - Pillsbury Frozen Muffin Batter Pail Blueberry 1/18 LB

Premium, frozen blueberry muffin batter with blueberry pieces and flavor blended throughout. The bulk, 18 lb pail packaging uses a thaw, scoop and bake format.



MARKETING

Frozen blueberry muffin batter in a 18 lb pail. The thaw, scoop and bake format allows operators to bake large or small batches of several flavors, minimizing product waste from unused batter.. The 18 lb pail packaging helps decrease the labor and time needed to produce fresh baked muffins. This type of packaging is well-suited for high volume operations.. Pillsbury muffin batter is formulated to produce tender and moist muffins consistently.. Batters contain no artificial flavors, no colors from artificial sources and are PHO free.

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack
108027000	300134	10094562080270	1/18 LB

Brand	Brand Owner	GPC Description
Pillsbury	GENERAL MILLS SALES INC.	Pies/Pastries - Sweet (Frozen)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
19.300 LBR	18.000 LBR	No	United States	Yes	No

Shipping						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
9.770 INH	9.770 INH	9.540 INH	0.52700 FTQ	20x6	186 Days	0 FAH / 10 FAH

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

Nutrition Facts

81 Servings per container

Serving Size **100g**

Amount Per Serving

Calories **309.604**

% Daily Value*

Total Fat 13.095	%
Saturated Fat 2.167 g	%
Trans Fat 0.189 g	
Cholesterol 8.15 mg	%
Sodium 270.319 mg	%
Total Carbohydrates 46.039 g	%
Dietary Fiber 2.687 g	%
Total Sugars 26.015 g	
Includes 24.602 g Added Sugars	%
Protein 1.899 g	
Vitamin D 0.042 mcg	%
Calcium 20.804 mg	%
Iron 1.404 mg	%
Potassium 82.643 mg	%

* 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

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

INGREDIENTS

WATER, SUGAR, ENRICHED FLOUR BLEACHED (WHEAT FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), SOYBEAN OIL, BLUEBERRIES. CONTAINS 2% OR LESS OF: OAT FIBER, MODIFIED CORN STARCH, DEXTROSE, EGGS, SALT, BAKING SODA, SODIUM ALUMINUM PHOSPHATE, MONOGLYCERIDES, POTASSIUM SORBATE (PRESERVATIVE), XANTHAN GUM, NATURAL FLAVOR.

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PREPARATION & COOKING SUGGESTIONS

STORE frozen at 0°F or below until ready to use. THAW in cooler or refrigerator until soft (approximately 24-36 hours). DO NOT REFREEZE DEPOSIT (using a scoop) muffin batter into paper lined or greased muffin pan. MUFFIN # OF SCOOP SIZE MUFFINS SIZE 3 oz. 96 #12 4 oz. 72 #10 TOP as desired using sugar, nuts, etc. BAKE using guidelines below: OVEN OVEN BAKE TIME TYPE TEMP. 3 oz. 4 oz. Convection* 325°F 20-25 M 22-27 M Rack 350°F 25-30 M 27-33 M Standard/Reel 400°F 22-27 M 24-29 M *Rotate pan halfway through bake time. Bake times will vary by oven type and load. Muffins are done when center springs back when touched lightly. Cool muffins for at least 30 minutes before depanning.

SERVING SUGGESTIONS

Suggested serving is one muffin. Great for coffee shops, bakeries and cafeterias. Consider adding nuts, sugar, streusel or icing drizzle to vary the offering.

MORE INFORMATION

E-mail : gmi.gdsn@genmills.com

NUTRITIONAL ANALYSIS

Calories	309.604	**Total Fat**	13.095	**Sodium**	270.319 mg
Protein	1.899 g	**Trans Fat**	0.189 g	**Calcium**	20.804 mg
Total Carbohydrates	46.039 g	**Saturated Fat**	2.167 g	**Iron**	1.404 mg
Sugars	26.015 g	**Added Sugars**	24.602 g	**Potassium**	82.643 mg
Dietary Fiber	2.687 g	**Polyunsaturated Fat**		**Zinc**	
Lactose		**Monounsaturated Fat**		**Phosphorus**	
Sucrose		**Cholesterol**	8.15 mg		
Vitamin A (IU)		**Vitamin D**	0.042 mcg	**Thiamin**	
Vitamin A (RE)		**Vitamin E**		**Niacin**	
Vitamin C		**Folate**		**Riboflavin**	
Magnesium		**Vitamin B-6**		**Vitamin B-12**	
Monosodium		**Sulphites**		**Nitrates**	

NUTRITIONAL CLAIMS

ARTIFICIAL_FLAVOUR	FREE_FROM	**MSG**	FREE_FROM	**HIGH_FRUCTOSE_CORN_SYRUP**	FREE_FROM
ARTIFICIAL_SWEETENERS	FREE_FROM	**VEGETARIAN**	YES	**KOSHER**	YES

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