125515 - CRANBERRY NUT FROZEN GOURMET MUFFIN BATTER 2 Count 18...

"Starting with the finest ingredients, our Scoop-N-Bake batters are blended to perfection and then quickly frozen to lock in the freshness. The broad variety of products allows you to customize your offerings to your customers. Create a signature dessert or snack by adding a topping to one of our Scoop-N-Bake products."





MARKETING



Amount Per Serving Calories 100 GRAM

Nutrition Facts

81 Servings per container

	% Daily Value*
Total Fat 12.4	0%
Saturated Fat 1.7 g	0%
Trans Fat 0.2 g	
Cholesterol 0.8 mg	0%
Sodium 293.8 mg	0%
Total Carbohydrates 44 g	0%
Dietary Fiber 1.6 g	0%
Total Sugars 23.3 g	
Includes Added Sugars	%
Protein 6.1 g	
Vitamin D 0.1 mcg	0%
Calcium 66.9 mg	0%

Potassium 127.2 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

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack	
10184779	125515	10075615548312	2 x 9#	

Brand	Brand Owner	GPC Description
KARPS	Brill, Inc	Baking/Cooking Mixes (Frozen)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
19.4 LBR	18 LBR	No	United States	Yes	No

Shipping						
Length Width Height Volume TIxHI Shelf Life Storage Temp From/To					Storage Temp From/To	
17.813 INH	8.938 INH	7.25 INH	0.67 FTQ	10x5	270 Days	-10 FAH / 0 FAH

ALLERGENS



SERVING SUGGESTIONS



INGREDIENTS

Iron 1.7 ma

advice.

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; 30 = 'Free From Not Tested'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

(門) Milk - C

Peanuts - NI

(Eggs - C

Tree Nuts - NI

🗞 Soy - NI

Fish - NI

(♣) Wheat - C

Shellfish - NI

Sesame - NI

SERVING SUGGESTIONS

Bake and display



HANDLING SUGGESTIONS



PREPARATION & COOKING SUGGESTIONS

1) Store frozen at 0°F or below. 2) Thaw in cooler (38-45°F) for 12 hours or overnight. 3) Using #12 scoop, fill lined or greased muffin pan with about 3.5 oz of batter. Seal and refrigeratre unused product immediately. Cups will be 3/4 full. 4) Place on baking sheet and bake at 375°F for 28-30 minutes. For a higher crown, bake at 390°F for 21-23 minutes. For Convection ovens, reduce heat approximately 50°F. 5) Cool to room Temperature and remove from pans.

MORE INFORMATION



ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, WATER, CRANBERRIES, SOYBEAN OIL, WALNUTS, NONFAT DRY MILK. CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: DRIED WHOLE EGGS, SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE, NATURAL FLAVOR, SALT, MONOCALCIUM PHOSPHATE.

0%

KARPS

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NUTRITIONAL ANALYSIS

Calories	312
Protein	6.1 g
Total Carbohydrates	44 g
Sugars	23.3 g
Dietary Fiber	1.6 g
Lactose	
Sucrose	
Vitamin A (IU)	43.1 43.1 iu
Vitamin A (RE)	43.1
Vitamin C	2.7 mg
Magnesium	
Monosodium	

Total Fat	12.4
Trans Fat	0.2 g
Saturated Fat	1.7 g
Added Sugars	
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	0.8 mg
Vitamin D	0.1 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	293.8 mg
Calcium	66.9 mg
Iron	1.7 mg
Potassium	127.2 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS