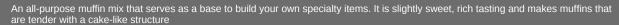
### 125159 - CONTINENTAL MILLS VALUE BASIC MUFFIN MIX





#### MARKETING



### PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack
744-2140	125159	00041449120164	6 x 5 LBR

Brand	Brand Owner	GPC Description
CONTINENTAL MILLS VALUE	Continental Mills	Baking/Cooking Mixes (Shelf Stable)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
5.25 LBR	5 LBR	No	United States	Yes	No

				Shippin	g	
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
7.5 INH	2 INH	15 INH	0.13 FTQ	х	546 Days	32 FAH / 95 FAH

# **Nutrition Facts**

27 Servings per container

Serving Size 2/3 cup dry mix

**Amount Per Serving Calories** 

	% Daily Value*
Total Fat 8 g	10%
Saturated Fat 1.5 g	8%
Trans Fat 0 g	

0% Cholesterol 0 mg Sodium 600 mg 26% **Total Carbohydrates** 63 g 23%

Dietary Fiber 1 g 3% Total Sugars 23 g

Includes 23 g Added Sugars 46%

Protein 4 g Vitamin D 0 mcg 0% Calcium 30 mg 2% Iron 2.3 ma 15%

Potassium 60 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

# **ALLERGENS**



## SERVING SUGGESTIONS



Yield: Makes approximately 4 1/2 dozen muffins.

# 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' (취) Milk - C

🚫 Peanuts - NI



(্র্যু) Tree Nuts - NI



(SO) Fish - NI



(M) Shellfish - NI

Sesame - NI

# **INGREDIENTS**

advice.



Enriched bleached flour (wheat flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), sugar, soybean oil, dextrose, Less than 2% of: baking soda, mono-diglycerides, monocalcium phosphate, natural and artificial flavor (contains milk derivatives), salt, sodium acid pyrophosphate, sodium aluminum phosphate.

### HANDLING SUGGESTIONS



This mix should perform for its intended use for 18 months in cool dry storage. Hot, humid storage may reduce shelf life. Each shipment will be properly controlled and handled to prevent adulteration as defined in the Food, Drug and Cosmetic Act (section 402).

### PREPARATION & COOKING SUGGESTIONS



DIRECTIONS 5 LB (full pouch) Mix 40 OZ (5 cups) Water Place total amount of water in mixer bowl; add total amount of mix. Using a paddle, mix on low speed 15 seconds. Scrape bowl. Continue to mix on low speed 15 seconds. Scale batter into wellgreased or paper-lined muffin pans. Bake: Convection Oven Standard Oven 350° F 12-15 min. 400° F 16-18 min.

# MORE INFORMATION



Telephone: Continental Mills; PO Box 88176; Seattle, WA 98138-2176

## **CONTINENTAL MILLS VALUE**

# 125159 - CONTINENTAL MILLS VALUE BASIC MUFFIN MIX



An all-purpose muffin mix that serves as a base to build your own specialty items. It is slightly sweet, rich tasting and makes muffins that are tender with a cake-like structure

NUTRITIONAL ANALYSIS

Calories	340
Protein	4 g
Total Carbohydrates	63 g
Sugars	23 g
Dietary Fiber	1 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	8 g
Trans Fat	0 g
Saturated Fat	1.5 g
Added Sugars	23 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	0 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	600 mg
Calcium	30 mg
Iron	2.3 mg
Potassium	60 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

**NUTRITIONAL CLAIMS** 

/	

KOSHER	YES
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