

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



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

Shipping						
Length	Width	Height	Volume	TLxHI	Shelf Life	Storage Temp From/To
7.5 INH	2 INH	15 INH	0.13 FTQ	x	546 Days	32 FAH / 95 FAH

ALLERGENS

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'

- Milk - C
- Peanuts - NI
- Eggs - MC
- Tree Nuts - NI
- Soy - MC
- Fish - NI
- Wheat - C
- Shellfish - NI
- Sesame - NI

SERVING SUGGESTIONS

Yield: Makes approximately 4 1/2 dozen muffins.

INGREDIENTS

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 well-greased 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

Nutrition Facts

27 Servings per container	
Serving Size	2/3 cup dry mix
Amount Per Serving	
Calories	340
% Daily Value*	
Total Fat 8 g	10%
Saturated Fat 1.5 g	8%
Trans Fat 0 g	
Cholesterol 0 mg	0%
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 mg	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 advice.	

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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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