125347 - OLD FASHIONED BLUEBERRY FROZEN GOURMET MUFFIN BATTER ...

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



Serving Size 100 GRAM Amount Per Serving Calories

Nutrition Facts

81 Servings per container

	% Daily Value*
Total Fat 12.3	0%
Saturated Fat 2.2 g	0%
Trans Fat 0.2 g	
Cholesterol 41 mg	0%
Sodium 520.9 mg	0%
Total Carbohydrates 44 g	0%
Dietary Fiber 1.1 g	0%
Total Sugars 20.4 g	
Includes Added Sugars	%
Protein 4.5 g	
Vitamin D 0.2 mcg	0%
Calcium 31.9 mg	0%
Iron 1.8 mg	0%
Potassium 54.1 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
10179813	125347	10075615534810	2/9 lbs

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

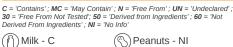
Shipping						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
17.81 INH	8.94 INH	7.25 INH	0.67 FTQ	10x5	270 Days	-10 FAH / 0 FAH

ALLERGENS



SERVING SUGGESTIONS

Bake and display



🚫 Peanuts - NI



(্র্যু) Tree Nuts - NI



(SO) Fish - NI





(M) Shellfish - NI

Sesame - NI

INGREDIENTS

advice.

BLEACHED ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, WATER, BLUEBERRIES, SOYBEAN OIL, DRIED WHOLE EGGS, SOUR CREAM (CULTURED CREAM, NONFAT DRY MILK, MODIFIED FOOD STARCH [CORN], SODIUM PHOSPHATE, LOCUST BEAN GUM, CARRAGEENAN GUM, SODIUM CITRATE, ENZYMES). CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: HONEY, SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE, SALT, NATURAL FLAVOR, MONOCALCIUM PHOSPHATE.

HANDLING SUGGESTIONS



Keep frozen (-10°F). Thaw under refrigeration.

PREPARATION & COOKING SUGGESTIONS



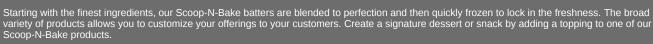
Directions: 1. Store frozen at 0°F or below. 2. Thaw in cooler (38 - 45°F) for 12 hours or overnight. 3. Using a #12 scoop, fill lined or greased standard muffin pan with about 3.5 oz. of batter. 4. Place on baking sheet and bake at 375°F for 28-30 minutes. For higher crown, bake at 390°F for 21-23 minutes. For convection ovens, reduce heat approximately 50°F. 5. Cool to room temperature and remove from pans. 6. For best results, re-seal and return thawed batter to refrigerator immediately after using. Use thawed product within (3) days.

MORE INFORMATION



KARPS

125347 - OLD FASHIONED BLUEBERRY FROZEN GOURMET MUFFIN BATTER ...





NUTRITIONAL ANALYSIS

Calories	307
Protein	4.5 g
Total Carbohydrates	44 g
Sugars	20.4 g
Dietary Fiber	1.1 g
Lactose	
Sucrose	
Vitamin A (IU)	84.3 84.3 iu
Vitamin A (RE)	84.3
Vitamin C	0.3 mg
Magnesium	
Monosodium	

Total Fat	12.3
Trans Fat	0.2 g
Saturated Fat	2.2 g
Added Sugars	
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	41 mg
Vitamin D	0.2 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	520.9 mg
Calcium	31.9 mg
Iron	1.8 mg
Potassium	54.1 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS

/	٠.

KOSHER	YES
--------	-----