



MARKETING

BNJHS Cranberry Orange Muffin Batter is a creamy textured muffin batter filled with whole cranberries and a zest of orange. This muffin provides outstanding volume with a great shelf life in a muffin that is lower in both fat and calories. The convenience of Freezer-to-Oven properties in a 6.25 ounce portioned item saves on time and labor.

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
8121230		00793760112983				
Brand		Brand Owner		GPC Description		
Bake'n Joy Foods - HOMESTYLE		BAKE-N-JOY FOODS, INC.		Baking/Cooking Supplies (Frozen)		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
31 LBR	29.3 LBR	No	United States	Yes	No	
Shipping						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
20.25 INH	12.25 INH	8.5 INH	1.22 FTQ	8x7	364 Days	-15 FAH / 0 FAH
Traceability Regulation						
Regulation Type Code		Regulatory Act	Trade Item Regulation Compliant		Regulation Restrictions and Descriptors	
N/A		N/A	N/A		N/A	

HANDLING SUGGESTIONS

Storage Temperature: Keep frozen at 0°F or below.
Case Pack: 75 ct. (5 trays of 15 each).

ALLERGENS

Milk - C

Eggs - C

Soybean - MC

Wheat - C

Sesame - N

Peanuts - N

Tree - MC

Fish - N

Shellfish - NI

Crustaceans - N

Nutrition Facts

75 Servings per container

Serving Size

1 muffin

Amount Per Serving

Calories

520

% Daily Value*

Total Fat 22 g28%

Saturated Fat 4 g20%

Trans Fat 0 g

Cholesterol 85 mg28%

Sodium 440 mg19%

Total Carbohydrates 74 g27%

Dietary Fiber 1 g4%

Total Sugars 42 g

Includes 39 g Added Sugars78%

Protein 6 g

Vitamin D 1 mcg2%

Calcium 100 mg8%

Iron 1 mg4%

Potassium 110 mg2%

* 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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00793760112983 - BNJHS 6.25 oz Cranberry Orange Muffin Batter

PREPARATION & COOKING SUGGESTIONS



HANDLING INSTRUCTIONS: 1. Remove desired number of frozen portioned product from freezer. Promptly return unused product to freezer. 2. Carefully slit plastic covering and slide out the tray of muffins. Keep plastic to re-use and recover product before returning to freezer. 3. 'Pop' frozen unbaked portioned muffin puck from carrier tray and place in prepared baking pan. 4. Garnish with desired toppings where appropriate. 5. Floor time is not required for thawing. 6. Bake per instructions below. BAKING INSTRUCTIONS: RACK OVEN: Bake at 350-375 degrees F for 35 - 40 minutes or until done. CONVECTION OVEN: Bake at 325-350 degrees F with LOW FAN for 35 - 40 minutes or until done. Note: Muffins are done when top springs back to light touch.

SERVING SUGGESTIONS



Cool completely before finishing or packaging.

MORE INFORMATION



Telephone : Please call Bake'n Joy Foods 1-800-666-4937