

HOSPITALITY

919640 - Sweet Corn Muffin Mix

Add water only (Complete)



MARKETING

Add water only (Complete). **\*\*\*365 Days** for product performance 60 Days against infestation"

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack			
71923-65806	919640	10071923658064	6 / / 5.0 Pound			
Brand	Brand Owner	GPC Description				
HOSPITALITY	Gilster-Mary Lee Food Service	Baking/Cooking Mixes (Shelf Stable)				
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
31.5 LBR	30 LBR	No	United States	Yes	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
17.563 INH	9.688 INH	11.688 INH	1.151 FTQ	10x4	365 Days	50 FAH / 85 FAH
Traceability Regulation						
Regulation Type Code		Regulatory Act	Trade Item Regulation Compliant		Regulation Restrictions and Descriptors	
TRACEABILITY_REGULATION		FSMA204	NOT_APPLICABLE		NOT_COVERED_BY_FTL	

HANDLING SUGGESTIONS

DRY

- 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

Eggs - C

Soybean - N

Wheat - C

Sesame - N

Molluscs - N

Peanuts - N

Tree - N

Fish - N

Shellfish - N

Crustaceans - N

Nutrition Facts

60 Servings per container

Serving Size1/4 Cup

Amount Per Serving

Calories150

% Daily Value\*

Total Fat3.5 g5%

Saturated Fat1 g5%

Trans Fat0 g

Cholesterol10 mg3%

Sodium410 mg18%

Total Carbohydrates27 g10%

Dietary Fiber0.5 g3%

Total Sugars7 g

Includes 6 g Added Sugars13%

Protein2 g

Vitamin D0 mcg0%

Calcium150 mg10%

Iron1.1 mg6%

Potassium60 mg0%

\* 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.

INGREDIENTS

"ENRICHED BLEACHED FLOUR (BLEACHED WHEAT FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), ENRICHED DEGERMED YELLOW CORN MEAL (DEGERMED YELLOW CORN MEAL, NIACIN, IRON [FERROUS SULFATE], THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, VEGETABLE SHORTENING (CONTAINS ONE OR MORE OF THE FOLLOWING: CANOLA AND/OR PALM OIL), LEAVENING (BAKING SODA, ALUMINUM SULFATE, MONOCALCIUM PHOSPHATE, SODIUM ALUMINUM PHOSPHATE), CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: DEXTROSE, NONFAT MILK, SALT, EGG YOLK, WHEY, CALCIUM CARBONATE, CORN STARCH, YELLOW 5 LAKE, YELLOW 6 LAKE CONTAINS A BIOENGINEERED FOOD INGREDIENT"

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PREPARATION & COOKING SUGGESTIONS

For corn muffins: 5 lbs basis 6 1/2 cups (52oz) water (70° F to 75° F) 5 lb mix 2 1/2 lb basis 3 1/4 cups (26oz) water (70°F to 75°F) 2 1/2 lbs mix For Corn bread 5 lbs basis 7 cups (56oz) water (70° F to 75° F) 5 lb mix 2 1/2 lb basis 3 1/2 cups (28oz) water (70°F to 75°F) 2 1/2 lbs mix 1. Pour 1/2 of the total water into mixer bowl, add mix 2. Mix on low speed \* using a paddle for 1 1/2 minutes 3. Add rest of water gradually while blending for 1/2 minute on low speed. \* 4. Scrape bowl and paddle 5. Mix on low speed \* for 1 minute 6. For Muffins: Fill well greased or paper lined muffin pans 2/3 full. Bake in preheated standard oven 400 ° F for 18 to 22 minutes \*\* (In a convection oven 350°F for 15 to 18 minutes).\*\* rotating muffins 180° after baking 6 to 8 minutes then continue baking for remainder of time. 7. For cornbread: Fill one greased or paper lined sheet pan 18 x 26 with entire amount of batter. Bake in preheated...

SERVING SUGGESTIONS

1/4 Cup

MORE INFORMATION

NUTRITIONAL ANALYSIS

Calories	150	Total Fat	3.5 g	Sodium	410 mg
Protein	2 g	Trans Fat	0 g	Calcium	150 mg
Total Carbohydrates	27 g	Saturated Fat	1 g	Iron	1.1 mg
Sugars	7 g	Added Sugars	6 g	Potassium	60 mg
Dietary Fiber	0.5 g	Polyunsaturated Fat	0.5 g	Zinc	
Lactose		Monounsaturated Fat	1.5 g	Phosphorus	
Sucrose		Cholesterol	10 mg		
Vitamin A (IU)		Vitamin D	0 mcg	Thiamin	
Vitamin A (RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

NUTRITIONAL CLAIMS

TRANS_FAT	FREE_FROM	KOSHER	YES
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