

190050 - Plain Muffin Batter



pail. Water, Unbleached Wheat Flour (Wheat Flour, Malted Barley Flour, Niacin, Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Cane Sugar, Canola Oil, Dried Cage-Free Whole Egg, Modified Food Starch, Baking Powder (Sodium Acid Pyrophosphate, Sodium Bicarbonate, Non-GMO Corn Starch, Monocalcium Phosphate), Invert Syrup, Bamboo Fiber, Maltodextrin, Natural Flavor, Salt. Th...



MARKETING

Bear's All Natural Plain Muffin Batter 18# pail. Thaw in the refrigerator. Deposit and bake at 365° F for 30 to 35 minutes for a 3oz muffin. For a convection oven bake at 325° F.

Nutrition Facts

1 Servings per container	
Serving Size	100.0 GR
Amount Per Serving	
Calories	350
% Daily Value*	
Total Fat 16 g	21%
Saturated Fat 1.5 g	8%
Trans Fat 0 g	
Cholesterol 90 mg	30%
Sodium 410 mg	18%
Total Carbohydrates 48 g	17%
Dietary Fiber 2 g	7%
Total Sugars 25 g	
Includes 25 g Added Sugars	%
Protein 6 g	
Vitamin D 0 mcg	0%
Calcium 20 mg	2%
Iron 1.3 mg	8%
Potassium 60 mg	2%

* 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.

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description				
9005	00850025611503	1/18 LB				
Brand	Brand Owner	GPC Description				
Bear's	Bear Stewart LLC	Baking/Cooking Mixes (Perishable)				
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
19 LBR	18 LBR	No	United States	Yes	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
18 INH	18 INH	18 INH	3.38 FTQ	20x07	360 Days	-5 FAH / -2.5 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

14 days after thawing.---UNIT UPC: 068501090050-
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ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - N
- Eggs - C
- Soybean - MC
- Wheat - C
- Sesame - MC
- Molluscs - N
- Peanuts - MC
- Tree - MC
- Fish - N
- Shellfish - N
- Crustaceans - N

INGREDIENTS

Water, Unbleached Wheat Flour (Wheat Flour, Malted Barley Flour, Niacin, Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Cane Sugar, Canola Oil, Dried Cage-Free Whole Egg, Modified Food Starch, Baking Powder (Sodium Acid Pyrophosphate, Sodium Bicarbonate, Non-GMO Corn Starch, Monocalcium Phosphate), Invert Syrup, Bamboo Fiber, Maltodextrin, Natural Flavor, Salt.

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PREPARATION & COOKING SUGGESTIONS

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SERVING SUGGESTIONS

1

MORE INFORMATION