

# 934834 - Blueberry Muffin Mix (Imitation)

Add water only (Complete)



## MARKETING

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

## Nutrition Facts

47 Servings per container

**Serving Size** 1/3 Cup

**Amount Per Serving**  
**Calories** 200

% Daily Value\*

**Total Fat** 5 g 7%

Saturated Fat 2 g 11%

Trans Fat 0 g

**Cholesterol** 15 mg 6%

**Sodium** 360 mg 16%

**Total Carbohydrates** 34 g 13%

Dietary Fiber 0 g 0%

Total Sugars 18 g

Includes 17 g Added Sugars 34%

**Protein** 2 g

Vitamin D 0 mcg 0%

Calcium 20 mg 0%

Iron 0.9 mg 6%

Potassium 40 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.

## PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack
71923-65049	934834	10071923650495	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

## HANDLING SUGGESTIONS

DRY

## SERVING SUGGESTIONS

1/3 Cup

## PREPARATION & COOKING SUGGESTIONS

5 lb Basis 3 cups (24ozs) Water 70 - 75°F 5 lbs mix 2 1/2 lb Basis 1 1/2 Cups (12ozs) water 70-75°F 2 1/2 lbs mix 1. Pour water in mixing bowl add mix 2. Mix for 30 seconds on low speed\* with paddle; scrape bowl and paddle. Continue mixing on low for 1 minute 3. Portion batter into well greased or paper lined muffin cups Fill cups approximately 2/3 full. 4. Bake at 400°F in a conventional oven. #20 scoop 2 - 2 1/2 oz muffins 15-20 minutes\*\* #10 scoop 3 3 3/4oz muffins 20-25 minutes for a convention oven lower heat to 350°F and bake for 2-5 minutes less. \*Low speed is #1 on a 3 speed mixer and #2 on a 4 speed mixer. \*\*Baking time may vary depending on oven and oven load.

## INGREDIENTS

"SUGAR, ENRICHED BLEACHED FLOUR (BLEACHED WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), DEXTROSE, VEGETABLE SHORTENING (CANOLA AND/OR PALM OIL), MODIFIED CORN STARCH, LEAVENING (BAKING SODA, ALUMINUM SULFATE, SODIUM ALUMINUM PHOSPHATE, SODIUM ACID PYROPHOSPHATE, MONOCALCIUM PHOSPHATE), CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: WHEY, EGG YOLK, GELATINIZED YELLOW CORN FLOUR, PALM OIL, HYDROGENATED VEGETABLE SHORTENING (PALM KERNEL OIL, PALM OIL, CANOLA OIL), SALT, NATURAL AND ARTIFICIAL FLAVOR, MONOGLYCERIDES, EGG WHITE, CITRIC ACID, SOY LECITHIN, XANTHAN GUM, SODIUM CASEINATE, RED 40 LAKE, BLUE 2 LAKE, SODIUM LAURYL SULFATE CONTAINS A BIOENGINEERED FOOD INGREDIENT"

## 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 - C
- Wheat - C
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - N

## MORE INFORMATION

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## NUTRITIONAL ANALYSIS



Calories	200
Protein	2 g
Total Carbohydrates	34 g
Sugars	18 g
Dietary Fiber	0 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	5 g
Trans Fat	0 g
Saturated Fat	2 g
Added Sugars	17 g
Polyunsaturated Fat	1 g
Monounsaturated Fat	2 g
Cholesterol	15 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	360 mg
Calcium	20 mg
Iron	0.9 mg
Potassium	40 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

## NUTRITIONAL CLAIMS



TRANS_FAT	FREE_FROM
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KOSHER	YES
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