

HOSPITALITY

934834 - Blueberry Muffin Mix (Imitation)

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			
71923-65049	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
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 - C

Wheat - C

Sesame - N

Molluscs - N

Peanuts - N

Tree - N

Fish - N

Shellfish - N

Crustaceans - N

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.

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"

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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 - 21/2 oz muffins 15-20 minutes\*\* #10 scoop 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.

SERVING SUGGESTIONS

1/3 Cup

MORE INFORMATION

NUTRITIONAL ANALYSIS

Calories	200	Total Fat	5 g	Sodium	360 mg
Protein	2 g	Trans Fat	0 g	Calcium	20 mg
Total Carbohydrates	34 g	Saturated Fat	2 g	Iron	0.9 mg
Sugars	18 g	Added Sugars	17 g	Potassium	40 mg
Dietary Fiber	0 g	Polyunsaturated Fat	1 g	Zinc	
Lactose		Monounsaturated Fat	2 g	Phosphorus	
Sucrose		Cholesterol	15 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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