125391 - CMV CORNBREAD/CORN MUFFIN

Fresh corn taste and a hint of sweetness give this cornbread/muffin mix a distinct flavor. It has a tight grain and creamy texture.. Tender, moist cake with a golden, homemade appearance. Easy preparation instructions. Pre-measured pouches eliminate the need to measure topping or cake mix. A versatile base for creating distinctive coffee cake items



MARKETING

F

Fresh corn taste. Hint of sweetness. Tight grain and creamy texture

PRODUCT SPECIFICATIONS

Code Dist Prod Code		GTIN	Calculated Pack	
744-2135	125391	10041449120147	6/5 lbs	

Brand		Brand Owner	GPC Description	
	CONTINENTAL MILLS VALUE	Continental Mills	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	TIxHI	Shelf Life	Storage Temp From/To
15.9375 INH	9.9375 INH	10.875 INH	0.9967 FTQ	10x6	546 Days	32 FAH / 95 FAH

Nutrition Facts

64 Servings per container

Serving Size

1/4 cup dry mix

Amount Per Serving Calories

Cholesterol 0 ma

140

0%

	% Daily Value*
Total Fat 3	4%
Saturated Fat 1.5 g	8%
Trans Fat 0 g	

 Sodium 300 mg
 13%

 Total Carbohydrates 27 g
 10%

 Dietary Fiber 1 g
 2%

Total Sugars 7 g
Includes 7 g Added Sugars

14%

 Vitamin D 0 mcg
 0%

 Calcium 30 mg
 2%

 Iron 1 mg
 6%

 Potassium 30 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.

HANDLING SUGGESTIONS



SERVING SUGGESTIONS



PREPARATION & COOKING SUGGESTIONS



INGREDIENTS 5lb (full pouch) Mix 48 0z Water DIRECTIONS 1. Place total amount of water in mixer bowl; add total amount of mix. 2. Using a paddle, mix on low speed 15 seconds. 3. Scrape bowl. Continue to mix on low speed 15 seconds. 4. Scale batter into well-greased or paper lined pans. BAKING DIRECTIONS Sheet Pan: Convection Oven: 350F 15-20 minutes; Standard Oven: 400F 20-25 minutes Muffin Pan: Convection Oven: 305F 12-15 minutes; Standard Oven: 400F 16-18 minutes Do not eat raw batter. Yield: 5lb mix makes one, 24x16x1-inch sheet pan giving 64, 3x2-inch cuts or approximately 4 1/2 dozen muffins.

INGREDIENTS

402).



Enriched bleached flour (wheat flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), degermed yellow cornmeal, sugar, palm and soybean oil, Less than 2% of: baking soda, dextrose, monocalcium phosphate, salt, sodium aluminum phosphate.

This mix should perform for its intended use for 18

reduce shelf life. Each shipment will be properly

controlled and handled to prevent adulteration as

months in cool dry storage. Hot, humid storage may

defined in the Food, Drug and Cosmetic Act (section

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 - 30

Peanuts - 30

(n) Eggs - 30















MORE INFORMATION



Telephone : Continental MillsPO Box 88176Seattle, WA 98138-2176

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NUTRITIONAL ANALYSIS

Calories	140
Protein	2 g
Total Carbohydrates	27 g
Sugars	7 g
Dietary Fiber	1 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	3
Trans Fat	0 g
Saturated Fat	1.5 g
Added Sugars	7 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	0 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

300 mg
30 mg
1 mg
30 mg

NUTRITIONAL CLAIMS

(!)

WHEAT	CONTAINS
KOSHER	YES

COR	N	CONTAINS	

soy	CONTAINS

MORE IMAGES





