

CONTINENTAL MILLS VALUE

125391 - CM Value Cornbread/Muffin Corn Mix

Fresh corn taste and a hint of sweetness give this cornbread/muffin mix a distinct flavor. It has a tight grain and creamy texture.



MARKETING

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	TlxHl	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

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 - MC
- Peanuts - NI
- Eggs - MC
- Tree Nuts - NI
- Soy - MC
- Fish - NI
- Wheat - C
- Shellfish - NI
- Sesame - NI

SERVING SUGGESTIONS

INGREDIENTS

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.

HANDLING SUGGESTIONS

This mix should perform for its intended use for 18 months in cool dry storage. Hot, humid storage may reduce shelf life. Each shipment will be properly controlled and handled to prevent adulteration as defined in the Food, Drug and Cosmetic Act (section 402).

PREPARATION & COOKING SUGGESTIONS

INGREDIENTS 5lb (full pouch) Mix 48 Oz 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.

MORE INFORMATION

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

Nutrition Facts

64 Servings per container

Serving Size 1/4 cup dry mix

Amount Per Serving

Calories 140

% Daily Value*

Total Fat 3 g	4%
Saturated Fat 1.5 g	8%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 300 mg	13%
Total Carbohydrates 27 g	10%
Dietary Fiber 1 g	2%
Total Sugars 7 g	
Includes 7 g Added Sugars	14%
Protein 2 g	

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.

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NUTRITIONAL ANALYSIS



Calories	140	Total Fat	3 g	Sodium	300 mg
Protein	2 g	Trans Fat	0 g	Calcium	30 mg
Total Carbohydrates	27 g	Saturated Fat	1.5 g	Iron	1 mg
Sugars	7 g	Added Sugars	7 g	Potassium	30 mg
Dietary Fiber	1 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0 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



KOSHER	YES
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