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



64 Servings per container

Nutrition Facts

Serving Size

1/4 cup dry mix

Amount Per Serving Calories

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

Cholesteroromig	0 /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%

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	
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

ALLERGENS



SERVING SUGGESTIONS





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'

(門) Milk - MC

(%) Peanuts - NI

(f) Eggs - MC

(্র্যু) Tree Nuts - NI

🗞 Soy - MC

(SO) Fish - NI

🛞 Wheat - C

(M) Shellfish - NI

Sesame - NI

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).

MORE INFORMATION



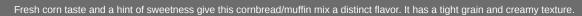
Telephone: Continental MillsPO Box 88176Seattle, WA 98138-2176

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.

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

300 mg
30 mg
1 mg
30 mg

NUTRITIONAL CLAIMS

KOSHER YES

MORE IMAGES







