#### 934836 - Plain Muffin Mix

add Water Only (Complete)

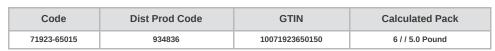


#### MARKETING



add Water Only (Complete). "\*\*365 Days for product performance 60 Days against infestation"

#### PRODUCT SPECIFICATIONS



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	TIxHI	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

# **Nutrition Facts**

52 Servings per container

Serving Size

Amount Per Serving

1/3 Cup

Calories	100
	% Daily Value*
Total Fat 4.5 g	6%

Saturated Fat 1.5 g **8%** *Trans* Fat 0 g **Cholesterol** 20 mg **6%** 

 Sodium 390 mg
 17%

 Total Carbohydrates 32 g
 12%

 Dietary Fiber 0 g
 0%

Total Sugars 15 g
Includes 14 g Added Sugars 28%

 Vitamin D 0 mcg
 0%

 Calcium 90 mg
 6%

Potassium 50 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

#### HANDLING SUGGESTIONS

DRY



SERVING SUGGESTIONS

1/3 Cup



Iron 1 mg

### PREPARATION & COOKING SUGGESTIONS



6%

basis 2 cups (16oz) water (70 to 75°F) 2 1/2 lbs mix 1. Pour water into mixing bowl add mix 2. mix for 30 seconds on low speed \* with paddle. Scrape bowl and paddle. Continue mixing on low speed for 1 minute 3. Fold in desired drained ingredients i.e. blueberries, diced peaches, diced pineapples, diced apples, chocolate chips or chopped nuts. 4. portion batter into well greased or paper lined muffin cups fill approximately 2/3 full. 5. Bake at 400°F in a convectional oven #20 scoop 2-2 1/4oz muffins 15 -20 minutes\*\* # 10 scoop 3 3/4oz

5 lb basis 4 cups (32oz) water 70-75°F 5 lbs mix 2 1/2 lb

Bake at 400°F in a convectional oven #20 scoop 2-2 1/4oz muffins 15 -20 minutes\*\* # 10 scoop 3 3/4oz muffins 20-25 minutes \*\* \*Low speed is 1 speed on a 3 speed mixer and 2nd on a 4 speed mixer. \*\*Bake time may vary depending on the oven and oven load

## INGREDIENTS



ALLERGENS

C = 'Contains'; MC

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

Peanuts - N

( Eggs - C



Soybean - N













## MORE INFORMATION



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, SLAT, MONOGLYCERIDES, CALCIUM CARBONATE, ARTIFICIAL FLAVOR, EGG WHITE, XANTHAN GUM, SODIUM LAURYL SULFATE. CONTAINS A BIOENGINEERED FOOD

"SUGAR, ENRICHED BLEACHED FLOUR

FLOUR, NIACIN, IRON, THIAMINE

(BLEACHED WHEAT FLOUR, MALTED BARLEY

MONONITRATE, RIBOFLAVIN, FOLIC ACID), ENRICHED BLEACHED FLOUR (BLEACHED WHEAT FLOUR, NIACIN, IRON, THIAMINE

MONONITRATE, RIBOFLAVIN, FOLIC ACID), VEGETABLE SHORTENING (CONTAINS ONE OR

MORE OF THE FOLLOWING: CANOLA AND/OR

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INGREDIENT"

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## NUTRITIONAL ANALYSIS



Calories	180
Protein	3 g
Total Carbohydrates	32 g
Sugars	15 g
Dietary Fiber	0 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	4.5 g
Trans Fat	0 g
Saturated Fat	1.5 g
Added Sugars	14 g
Polyunsaturated Fat	1 g
Monounsaturated Fat	2 g
Cholesterol	20 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	390 mg
Calcium	90 mg
Iron	1 mg
Potassium	50 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

#### **NUTRITIONAL CLAIMS**



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