

HOSPITALITY

934836 - Plain Muffin Mix

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
71923-65015	934836	10071923650150	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	TlxHl	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

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
- Peanuts - N
- Eggs - C
- Tree Nuts - N
- Soy - N
- Fish - N
- Wheat - C
- Shellfish - N
- Sesame - N

HANDLING SUGGESTIONS

DRY

MORE INFORMATION

SERVING SUGGESTIONS

1/3 Cup

PREPARATION & COOKING SUGGESTIONS

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

Nutrition Facts

52 Servings per container

Serving Size 1/3 Cup

Amount Per Serving

Calories 180

% 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%

Protein 3 g

Vitamin D 0 mcg 0%

Calcium 90 mg 6%

Iron 1 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 advice.

INGREDIENTS

"SUGAR, ENRICHED BLEACHED FLOUR (BLEACHED WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE 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 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 INGREDIENT"



NUTRITIONAL ANALYSIS



Calories	180	Total Fat	4.5 g	Sodium	390 mg
Protein	3 g	Trans Fat	0 g	Calcium	90 mg
Total Carbohydrates	32 g	Saturated Fat	1.5 g	Iron	1 mg
Sugars	15 g	Added Sugars	14 g	Potassium	50 mg
Dietary Fiber	0 g	Polyunsaturated Fat	1 g	Zinc	
Lactose		Monounsaturated Fat	2 g	Phosphorus	
Sucrose		Cholesterol	20 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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