

Pillsbury

10094562080270 - Pillsbury Frozen Muffin Batter Pail Blueberry...

Frozen blueberry muffin batter in a 18 lb pail. The thaw, scoop and bake format allows operators to bake large or small batches of several flavors, minimizing product waste from unused batter.. The 18 lb pail packaging helps decrease the labor and time needed to produce fresh baked muffins. This type of packaging is well-suited for high volume operations.. Pillsbury muffin batt...



MARKETING

Premium, frozen blueberry muffin batter with blueberry pieces and flavor blended throughout. The bulk, 18 lb pail packaging uses a thaw, scoop and bake format.



Nutrition Facts

81 Servings per container	
Serving Size	100g
Amount Per Serving	
Calories	309.604
% Daily Value*	
Total Fat 13.095	%
Saturated Fat 2.167 g	%
Trans Fat 0.189 g	
Cholesterol 8.15 mg	%
Sodium 270.319 mg	%
Total Carbohydrates 46.039 g	%
Dietary Fiber 2.687 g	%
Total Sugars 26.015 g	
Includes 24.602 g Added Sugars	%

Protein 1.899 g	
Vitamin D 0.042 mcg	%
Calcium 20.804 mg	%
Iron 1.404 mg	%
Potassium 82.643 mg	%

* 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		GTIN			Pack Description		
108027000		10094562080270			1/18 LB		
Brand	Brand Owner				GPC Description		
Pillsbury	GENERAL MILLS SALES INC.				Pies/Pastries - Sweet (Frozen)		
Gross Weight	Net Weight	Case/Catch Weight		Country Of Origin		Kosher	Child Nutrition
19.300 LBR	18.000 LBR	No		United States		Yes	No
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
9.770 INH	9.770 INH	9.540 INH	0.52700 FTQ	20x6	186 Days	0 FAH / 10 FAH	
Traceability Regulation							
Regulation Type Code			Regulatory Act	Trade Item Regulation Compliant		Regulation Restrictions and Descriptors	
BUY_AMERICAN_PROVISION_USDA			N/A	TRUE		N/A	

HANDLING SUGGESTIONS



KEEP FROZEN Muffin batter is not ready-to-eat and must be thoroughly cooked before eating. To prevent illness from naturally occurring bacteria in wheat flour, do not eat raw batter wash hands and surfaces after handling.

ALLERGENS



C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - INII
- Eggs - C
- Soybean - INII
- Wheat - C
- Sesame - INII
- Pine Nuts - INII
- Cashews - INII
- Macadamia Nuts - INII
- Coconuts - INII
- Brazil Nuts - INII
- Walnuts - INII
- Peanuts - INII
- Tree - INII
- Fish - INII
- Shellfish - NI
- Crustaceans - INII
- Almonds - INII
- Hazelnuts - INII
- Chestnuts - INII
- Pecan Nuts - INII
- Pistachios - INII
- Molluscs - INII

INGREDIENTS



WATER, SUGAR, ENRICHED FLOUR BLEACHED (WHEAT FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), SOYBEAN OIL, BLUEBERRIES. CONTAINS 2% OR LESS OF: OAT FIBER, MODIFIED CORN STARCH, DEXTROSE, EGGS, SALT, BAKING SODA, SODIUM ALUMINUM PHOSPHATE, MONOGLYCERIDES, POTASSIUM SORBATE (PRESERVATIVE), XANTHAN GUM, NATURAL FLAVOR.

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PREPARATION & COOKING SUGGESTIONS

STORE frozen at 0°F or below until ready to use. THAW in cooler or refrigerator until soft (approximately 24-36 hours). DO NOT REFREEZE DEPOSIT (using a scoop) muffin batter into paper lined or greased muffin pan. MUFFIN # OF SCOOP SIZE MUFFINS SIZE 3 oz. 96 #12 4 oz. 72 #10 TOP as desired using sugar, nuts, etc. BAKE using guidelines below: OVEN OVEN BAKE TIME TYPE TEMP. 3 oz. 4 oz. Convection* 325°F 20-25 M 22-27 M Rack 350°F 25-30 M 27-33 M Standard/Reel 400°F 22-27 M 24-29 M *Rotate pan halfway through bake time. Bake times will vary by oven type and load. Muffins are done when center springs back when touched lightly. Cool muffins for at least 30 minutes before depanning.

SERVING SUGGESTIONS

Suggested serving is one muffin. Great for coffee shops, bakeries and cafeterias. Consider adding nuts, sugar, streusel or icing drizzle to vary the offering.

MORE INFORMATION

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