



**MARKETING**

Frozen blueberry batter makes tender, moist muffins. Quickly thaw and portion batter directly from the pipeable tube with no mixing or measuring required. Bake large or small batches of several flavors, minimizing waste from unused batter.. Each pipeable tube is three pounds. The pipeable tube packaging features 86% less plastic than 18 pound pails for improved sustainability and efficiency.. It is a highly tolerant and versatile formula that can create a wide range of delicious baked goods from just one batter. Allows you to bake authentic, fresh and on-site products.. Batters contain no artificial flavors, no colors from artificial sources and are PHO free.. Bake large or small batches of several flavors, minimizi...

**PRODUCT SPECIFICATIONS**

Code	Dist Prod Code	GTIN	Calculated Pack
108026000	125105	10094562080263	6/3 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
19.680 LBR	18.00 LBR	No	United States	Yes	No

Shipping						
Length	Width	Height	Volume	TixHI	Shelf Life	Storage Temp From/To
15.930 INH	11.930 INH	5.000 INH	0.55000 FTQ	10x10	186 Days	0 FAH / 10 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 - 30
- Eggs - C
- Soy - 30
- Wheat - C
- Sesame - 30
- Peanuts - 30
- Tree Nuts - 30
- Fish - 30
- Shellfish - NI

**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.

**MORE INFORMATION**

**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.

**PREPARATION & COOKING SUGGESTIONS**

BAKING INSTRUCTIONS INSTRUCCIONES PARA HORNEAR THAW INDIVIDUAL TUBE IN COOLER OR REFRIGERATOR UNTIL SOFT (APPROXIMATELY 3 HOURS). DO NOT REFREEZE. PIPE MUFFIN BATTER FROM TUBE INTO SPRAYED OR PAPER LINED MUFFIN PANS. BAKE TIMES WILL VARY BY OVEN TYPE AND LOAD. MUFFINS ARE DONE WHEN CENTER SPRINGS BACK WHEN TOUCHED LIGHTLY. COOL BAKED MUFFINS FOR AT LEAST 30 MINUTES BEFORE DE-PANNING. OVEN | TEMP. | TIME 3 OZ (#12 SCOOP) | 4 OZ (#10 SCOOP) CONVECTION\* | 325°F | 19-24 M | 21-27 M RACK | 350°F | 24-29 M | 27-33 M STANDARD/REEL | 400°F | 22-28 M | 24-30 M \*ROTATE PAN HALFWAY THROUGH BAKE TIME

**Nutrition Facts**

81 Servings per container

**Serving Size** 100g

**Amount Per Serving**

**Calories** 310

**% Daily Value\***

<b>Total Fat</b> 14 g	<b>18%</b>
Saturated Fat 2.5 g	<b>12%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 45 mg	<b>14%</b>
<b>Sodium</b> 260 mg	<b>11%</b>
<b>Total Carbohydrates</b> 44 g	<b>16%</b>
Dietary Fiber 1 g	<b>3%</b>
Total Sugars 25 g	
Includes 23 g Added Sugars	<b>47%</b>
<b>Protein</b> 3 g	
Vitamin D 0 mcg	0%
Calcium 0 mg	0%
Iron 1.3 mg	8%
Potassium 0 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**

WATER, SUGAR, ENRICHED FLOUR BLEACHED (WHEAT FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), SOYBEAN OIL, BLUEBERRIES, EGGS, MODIFIED CORN STARCH, SALT, BAKING SODA, SODIUM ALUMINUM PHOSPHATE, DISTILLED MONOGLYCERIDES, PRESERVED WITH (POTASSIUM SORBATE, MIXED TOCOPHEROLS, CITRIC ACID, ASCORBIC ACID), XANTHAN GUM, NATURAL FLAVOR, MEDIUM CHAIN TRIGLYCERIDES.