

langloiseompany.com

PRODUCT

DESCRIPTION

CONTAINER

PREPARATION

YIELD

USES

INGREDIENTS

NUTRITION (Dry Mix Only)

BANANA BREAD & MUFFIN MIX #088

This fine product was developed to yield a high quality banana muffin with the simplest preparation possible. This product is prepared by combining cold water with a dry mix. This mix produces a muffin with a desirable flavor and texture. This product shall be free of rancid, bitter, musty, or other undesirable flavors or odors. The product shall be free of all types of foreign material as can be achieved through Good Manufacturing Practices. Dry mix does not contain more than 9% moisture.

6/5 lb. Case & 50 lb. Bag

Use approx. 40 oz. (5 cups) of cold water for 5 lbs. of mix. Pour cold water into mixing bowl and then add mix. Using the paddle attachment, mix on low speed for about 45 seconds. Mix only until water is absorbed. Allow batter to rest at least 5 minutes before scaling. In a convection oven preheated to 315°, or a conventional oven preheated to 375°, bake the muffins for 15 - 20 minutes.

5 lbs. of mix will yield approximately 60 - 2 oz. batter portions.

Commonly used as a breakfast item, dessert or side-dish.

Bleached Wheat Flour (enriched with niacin, iron, thiamine mononitrate, riboflavin, malted barley, folic acid), Sugar, Vegetable Shortening (may contain one or more of the following oils: soybean, cottonseed, canola), Soy Flour, Whey (from milk), Leavening (sodium bicarbonate, sodium aluminum phosphate, sodium aluminum sulfate, monocalcium phosphate), Dried Eggs, Modified Food Starch, Salt, Soy Protein, Artificial Flavor, Sodium Stearoyl Lactylate, Guar Gum.

ALLERGEN WARNING: CONTAINS WHEAT, SOY, MILK, EGGS

Amount Per Serving	9		
Calories 150	Ca	alories f	rom Fat 30
		9	6 Daily Value
Total Fat 3g			5%
Saturated Fat 1g		5%	
Trans Fat 0g			
Cholesterol 5mg			1%
Sodium 280mg			12%
Total Carbohydrate 27g			9%
Dietary Fiber 1g		3%	
Sugars 12g			
Protein 3g			
Vitamin A 0%		Vitami	n C 0%
Calcium 4%	•	Iron 49	%
Folate 8%			