

langloiseompany.com

PRODUCT

DESCRIPTION

CONTAINER

PREPARATION

YIELD

USES

INGREDIENTS

NUTRITION (Dry Mix Only)

BASIC MUFFIN MIX #092

This fine product was developed to yield a high quality basic muffin with the simplest preparation possible. This product is prepared by combining cold water with a dry mix. This mix produces a basic 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. This mix can be used as a base for making muffins such as blueberry, orange, apple-cinnamon, banana, etc.

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 acid pyrophosphate, monocalcium phosphate & sodium bicarbonate), Salt, Mono & Diglycerides, Artificial Flavor, **Dried Eggs**.

ALLERGEN WARNING: Contains Wheat, Soy, Milk, Eggs

Serving Size 1/4 Cup of Mix (40g)			
Amount Per Serving	3		
Calories 160	Ca	alories fro	m Fat 25
		% [aily Value
Total Fat 2.5g			4%
Saturated Fat 1g			4%
Trans Fat 0g			
Cholesterol 0mg			1%
Sodium 300mg			13%
Total Carbohydrate 31g		31g	10%
Dietary Fiber 1g			2%
Sugars 12g			
Protein 3g			
Vitamin A 0%	-	Vitamin	C 00/
	•		C 0%
Calcium 4%	•	Iron 6%	