

HOSPITALITY PLAIN MUFFIN MIX



1037 State Street
Chester, IL 62233
618-826-2361

Nutrition Facts

Serving per container: about 52

Serving Size: 1/3 cup dry mix (44g)

Amount Per Serving

Calories: 180

		% Daily Value*
Total Fat:	4.5g	6%
Saturated Fat:	1.5g	8%
<i>Trans</i> Fat:	0g	
Polyunsaturated Fat:	1g	
Monounsaturated Fat:	2g	
Cholesterol:	20mg	6%
Sodium:	390mg	17%
Total Carbohydrate:	32g	12%
Dietary Fiber:	0g	0%
Total Sugars:	15g	
Includes 14g Added Sugars		28%
Protein:	3g	
Vitamin D:	0mcg	0%
Calcium:	90mg	6%
Iron:	1.0mg	6%
Potassium:	50mg	0%

*The % Daily Value (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.

Storage and Handling Suggestions:

50°F to 85°F with a target temperature
of 70°F with humidity under 50%

More Information:

**365 Days for product performance
60 Days against infestation



PRODUCT SPECIFICATIONS:

Brand	Pack	General Product Description	
Hospitality	6/5 lb.	Muffin Mix, Plain [Basic]	
MFG. Code	GTIN	UPC	
71923-65015	10071923650150	0 71923 65015 3	
Net Weight	Gross Weight	Country of Origin	Kosher
30 lbs.	31.5 lbs.	USA	Circle V Dairy

Shipping Information:

Dimensions: 17.563 x 9.688 x 11.688 Cube: 1.151
 TI x HI: 10 x 4 (TI = Amount on a Layer) (HI = Number of Layers High)
 Shelf Life: 365 Days from Date of Manufacture** Date Code: Best By

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

Allergens:

Egg, Milk, Wheat

Benefits:

Add Water Only Mix (Complete)

Directions:

INGREDIENTS	5 LB. BASIS	2 ½ LB. BASIS
Water (70°F to 75°F)	4 cups (32 ozs.)	2 cups (16 ozs.)
Plain Muffin Mix	5 lbs.	2 ½ lbs.

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 disher 2 - 2 1/4 oz. muffins, 15 - 20 minutes.*
#10 disher 3 3/4 - 4 oz. muffins, 20 - 25 muffins.**

*Low speed is 1st speed on a 3 speed mixer and 2nd on a 4 speed mixer.

**Bake time may vary depending on the oven and oven load.

Yield: 5lbs of dry mix will make approximately 52 - 2oz muffins.

