

# HOSPITALITY IMITATION BLUEBERRY MUFFIN MIX



1037 State Street  
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## Nutrition Facts

Serving per container: about 48

**Serving Size: 1/3 cup dry mix (47g)**

**Amount Per Serving**

**Calories: 200**

		% Daily Value*
<b>Total Fat:</b>	5g	7%
Saturated Fat:	2g	11%
Trans Fat:	0g	
Polyunsaturated Fat:	1g	
Monounsaturated Fat:	2g	
<b>Cholesterol:</b>	15mg	6%
<b>Sodium:</b>	360mg	16%
<b>Total Carbohydrate:</b>	34g	13%
Dietary Fiber:	0g	0%
Total Sugars:	18g	
Includes 17g Added Sugars		34%
<b>Protein:</b>	2g	
Vitamin D:	0mcg	0%
Calcium:	20mg	0%
Iron:	0.9mg	6%
Potassium:	40mg	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, Blueberry Imitation
MFG. Code	GTIN	UPC
71923-65049	10071923650495	0 71923 65049 8
Net Weight	Gross Weight	Country of Origin
30 lbs.	31.5 lbs.	USA
Kosher	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), DEXTROSE, VEGETABLE SHORTENING (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, GELATINIZED YELLOW CORN FLOUR, PALM OIL, HYDROGENATED VEGETABLE SHORTENING (PALM KERNEL OIL, PALM OIL, CANOLA OIL), SALT, NATURAL AND ARTIFICIAL FLAVOR, MONOGLYCERIDES, EGG WHITE, CITRIC ACID, SOY LECITHIN, XANTHAN GUM, SODIUM CASEINATE, RED 40 LAKE, BLUE 2 LAKE, SODIUM LAURYL SULFATE

CONTAINS A BIOENGINEERED FOOD INGREDIENT

### Allergens:

Egg, Milk, Soy, Wheat

### Benefits:

Add Water Only (Complete)

### Directions:

INGREDIENTS	5 LB. BASIS	2 1/2 LB. BASIS
Water 70°F-75°F	3 cups (24 ozs)	1 1/2 cups (12 ozs)
Mix	5 lbs.	2 1/2 lbs.

1. Pour water in mixing bowl; add mix.
2. Mix for 30 seconds on low speed\* with paddle; scrape bowl and paddle.  
Continue mixing on low for 1 minute
3. Portion batter into well greased or paper lined muffin cups.  
Fill cups approximately 2/3 full.
4. Bake at 400°F for in a conventional oven.  
For a convention oven lower heat to 350°F and bake for 2-5 minutes less.

#20 scoop 2-2 1/4oz muffins, 15-20 minutes.\*\*

#10 scoop 3-3 3/4oz muffins, 20-25 minutes. \*\*

\*Low Speed is #1 on a 3 speed mixer and #2 on a 4 speed mixer.

\*\*Baking time may vary depending on oven and oven load.

Yield: Batter from 5 lbs. of Blueberry Muffin Mix will make approximately 48-2oz muffins.

