

734-0120 - KRUSTEAZ PROFESSIONAL ALL PURPOSE MUFFIN MIX

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Brand: KRUSTEAZ



Nutrition Facts

Serving Size 2/3 cup dry mix

	% Daily Value*
calcium 50Milligram	4%
carbohydrate, total 63Gram	23%
cholesterol 0Milligram	0%
energy 360Kilojoule	%
fat, total 10Gram	13%
fatty acids, total saturated 4.5Gram	23%
fatty acids, total trans 0Gram	%
fibre, total dietary 1Gram	3%
iron, total 2.1Milligram	10%
potassium 60Milligram	0%
protein, total 3Gram	%
sodium 550Milligram	24%
sugar, added 32Gram	64%
Sugars, tot, expression unknown 33Gram	%
vitamin D 0Microgram	0%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

Product Specifications

GTIN

10041449103300

Ingredients

Enriched bleached flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), sugar, palm and soybean oil, dextrose, Less than 2% of: baking soda, defatted soy flour, food starch-modified, mono- and diglycerides, monocalcium phosphate, natural and artificial flavors (contains milk derivatives), propylene glycol monoester, salt, sodium aluminum phosphate, sodium stearoyl lactylate.

Preparation and Cooking

FULL BATCH HALF BATCH 5 lb (full box) Mix 2 1/2 lb (9 cups) Mix 40 oz (5 cups) Water 20 oz (2 1/2 cups) Water 1. Place water in mixer bowl; add mix. Using a paddle, mix on low speed 30 seconds. 2. Scrape bowl and paddle. Continue to mix on low speed 30 seconds. 3. Scale batter into greased or paper-lined pans. HAND MIXING: Using a large bowl, stir together water and mix until well-blended. Scale batter into greased or paper-lined pans. HIGH ALTITUDE: For full batch, add 4 1/2 oz (1 cup) all-purpose flour and an additional 4 oz (1/2 cup) water. Prepare and bake as directed.

Serving Suggestions

HAND MIXING: Using a large bowl, stir together water and mix until well-blended. Scale batter into greased or paper-lined pans. HIGH ALTITUDE: For full batch, add 4 1/2 oz (1 cup) all-purpose flour and an additional 4 oz (1/2 cup) water. Prepare and bake as directed.

Packaging and Storage

Store in a cool, dry place.

Allergens

May contain: Eggs and their derivatives

Contains: Milk and its derivatives, Soybean and its Derivatives, Wheat and Their Derivatives