

734-0160 - KRUSTEAZ PROFESSIONAL CORN MUFFIN MIX

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Brand: KRUSTEAZ



Nutrition Facts	
Serving Size 2/3 cup dry mix	
	% Daily Value*
calcium 60Milligram	4%
carbohydrate, total 61Gram	22%
cholesterol 0Milligram	0%
energy 170Kilocalorie (international table)	%
fat, total 7Gram	9%
fatty acids, total saturated 3Gram	15%
fatty acids, total trans 0Gram	%
fibre, total dietary 1Gram	4%
iron, total 1.9Milligram	10%
potassium 50Milligram	0%
protein, total 4Gram	%
sodium 570Milligram	25%
sugar, added 20Gram	40%
Sugars, tot, expression unknown 21Gram	%
vitamin D 1Microgram	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	10041449103348
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Ingredients

Enriched bleached ?our (wheat ?our, malted barley ?our, niacin, reduced iron, thiamin mononitrate, ribo?avin, folic acid), sugar, degermed yellow cornmeal, palm and soybean oil, cornstarch, food starch-modi?ed, dextrose, Less than 2% of: baking soda, monocalcium phosphate, salt, sodium aluminum phosphate, wheat protein isolate, yellow 5, yellow 5 lake, yellow 6, yellow 6 lake.

Preparation and Cooking

FULL BATCH HALF BATCH 5 lb (full box) Mix 2 1/2 lb (8 1/3 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

see packaging.

Packaging and Storage

Store in a cool, dry place.

Allergens

May contain: Eggs and their derivatives, Milk and its derivatives, Soybean and its Derivatives
Contains: Wheat and Their Derivatives