



BAKELS KIWI MUFFIN MIX

OVERVIEW

For the convenient production of high quality muffins.

USAGE

Refer to recipe

INGREDIENTS

Wheat Flour, Sugar, Kiwi Seeds, Vegetable Fats & Oils, Non Fat Milk Solids, Modified Starch, Leavening Agents (E500, E541), Salt, Flour Protein, Permitted Flavouring, Thickener (E415), Emulsifier (E471), Acidity Regulator (E330), Permitted Colouring (E102/E133,E102)

PACKAGING

| Code | Size | Type | Palletisation |
|------|-------|------|---------------|
| 3835 | 15 KG | Bag | |

NUTRITIONAL INFORMATION

| Type | Value |
|-----------------------------------|----------|
| Energy (kJ) | 1,530.00 |
| Energy (Kcal) | 366.00 |
| Protein (g) | 5.10 |
| Fat (g) | 9.30 |
| Fat (of which saturates)(g) | 3.40 |
| Carbohydrate (g) | 75.30 |
| Carbohydrate (of which sugars)(g) | 39.30 |
| Sodium (mg) | 554.00 |

METHOD

| | |
|------------------------|--------------|
| Group 1 | |
| Ingredient | KG |
| BAKELS KIWI MUFFIN MIX | 2.000 |
| Eggs | 0.700 |
| Water | 0.450 |
| Total Weight: | 3.150 |
| Group 2 | |
| Ingredient | KG |
| Vegetable Oil | 0.550 |
| Total Weight: | 0.550 |

DESCRIPTION

1. Blend Group 1 on low speed for 1 minutes. 2. Scrape down, blend on medium speed for 4 minutes. 3. Fold in Group 2 and mix lightly. 4. Deposit batter into standard muffin cups, varieties can be created by adding Deli Fruit Filling onto the batter. 5. Bake at 200°C for approximate 15 minutes.



STORAGE

Cool and dry conditions 18 ± 2°C



SHELF LIFE

365 days



TYPE

Bag



ALLERGENS

Wheat, Wheat Products, Milk, Milk Products



CATEGORY

Cakes, Muffins & Sponge Products, Muffin Mixes



FINISHED PRODUCT

Kiwi Muffin



BRANDS

Bakels