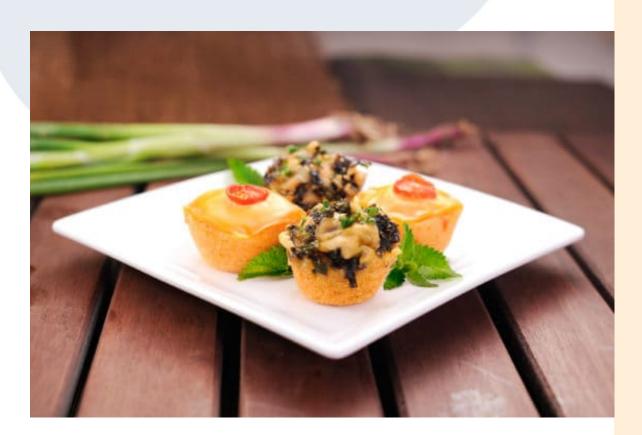


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BAKELS SAVOURY MUFFIN MIX

OVERVIEW

Complete premix as savoury muffin base to produce variety of muffin. Recommendation usage is 70% batter with 30% savoury muffin.

INGREDIENTS

Wheat Flour, Glucose Syrup Solid, Modified Starch, Leavening Agent (E450, E500, E341), Dextrose, Non Fat Milk Solids, Salt, Permitted Emulsifiers (E471, E481), Permitted Flavouring, Flour Protein, Thickener (E466)

PACKAGING

Code 3770

Size 10 KG **Type** Bag Palletisation



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NUTRITIONAL INFORMATION

Туре	Value
Energy (kJ)	769.00
Energy (Kcal)	184.00
Protein (g)	5.70
Fat (g)	1.60
Fat (of which saturates)(g)	1.00
Carbohydrate (g)	75.90
Carbohydrate (of which sugars)(g)	11.60
Sodium (mg)	1,280.00

METHOD

Group 1	
Ingredient	KG
Bakels Savoury Muffin Mix	1.000
Eggs	0.400
	Total Weight: 1.400
Group 2	
Ingredient	KG
Water	0.275
Oil	0.300
	Total Weight: 0.575
Group 3	
Ingredient	KG
Savoury Filling	0.000
	Total Weight: 0.000

DESCRIPTION

1. Mix Group 1 and blend for 1 minute at low speed. 2. Scrap down the mixture. 3. Blend for another 4 minutes at medium speed. 4. Add in Group 2 and mix for 2 minutes at medium speed. 5. Fold in desired amount of savoury filling. 6. Deposit 100gm batter into mould. 7. Bake at 200± 5°C for 28 - 30 minutes.



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Bakels

STORAGE Clean and cool conditions 18 ± 2°C	SHELF LIFE 365 days	TYPE Bag	ALLERGENS Wheat, Wheat Products, Milk, Milk Products, Soy, Soy
:=	ца Ц	म ब	Products, Sulphites
CATEGORY Cakes, Muffins & Sponge Products,	FINISHED	PRODUCT	BRANDS

Savoury Muffin

Muffin Mixes