



## 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	Size	Type	Palletisation
3770	10 KG	Bag	

## NUTRITIONAL INFORMATION

Type	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
<b>Total Weight:</b>	<b>1.400</b>
Group 2	
Ingredient	KG
Water	0.275
Oil	0.300
<b>Total Weight:</b>	<b>0.575</b>
Group 3	
Ingredient	KG
Savoury Filling	0.000
<b>Total Weight:</b>	<b>0.000</b>

## 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.



### STORAGE

Clean and cool conditions 18  
± 2°C



### SHELF LIFE

365 days



### TYPE

Bag



### ALLERGENS

Wheat, Wheat Products, Milk,  
Milk Products, Soy, Soy  
Products, Sulphites



### CATEGORY

Cakes, Muffins & Sponge Products,  
Muffin Mixes



### FINISHED PRODUCT

Savoury Muffin



### BRANDS

Bakels