



Where Good Taste Begins™

Ultra Moist French Vanilla Muffin Batter



ITEM: 8476216

GTIN: 10793760101946

Country of Origin: USA

PROPERTIES: Dairy Kosher

PRIMARY USES: Muffins

SECONDARY USES: Rings, Cakes, Loaves, Tortes.

DESCRIPTION:

A French Vanilla flavored muffin batter that is ultra moist and creamy textured. Use this batter to make cakes, rings, and more. This product provides excellent volume in a baked muffin with a superior shelf life.

PACKAGING:

U/M: case

Dimensions: 15.5" x 8" x 8"

Cube: 0.57 cubic feet

TI/HI: 15/7

Case Pack: 2/8 lb. pails

Net Weight: 16 lbs.

Gross Weight: 17.5 lbs.

Shelf Life: 364 days (frozen)

Storage: Store at 0°F or below

INGREDIENTS:

Sugar, Bleached Wheat Flour, Eggs, Soybean Oil, Water, Modified Food Starch, Leavening (Baking Soda, Sodium Aluminum Phosphate), Mono and Diglycerides, Natural and Artificial Flavor, Rice Starch, Buttermilk Solids, Salt, Lactic Acid, Xanthan Gum, Enzyme.

Contains: Wheat, Egg, and Dairy (Milk).

This product is manufactured on equipment exposed to soy, coconut, peanut, pecan, and walnut products.

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CHEMICAL CHARACTERISTICS (per 100 grams):*

Calories:	372.73
Calories from Fat:	168.99
Protein:	4.19 g
Carbohydrates:	45.84 g
Dietary Fiber:	0.45 g
Sugars:	25.14 g
Added Sugars:	24.56 g
Total Fat:	18.78 g
Saturated Fat:	3.43 g
Trans Fat:	0.02 g
Cholesterol:	64.67 mg
Water:	29.74 g
Vitamin D:	0.35 mcg
Calcium:	42.23 mg
Iron:	0.45 mg
Potassium:	54.36 mg
Sodium:	263.98 mg

* *unprepared/raw batter only*

MICROBIOLOGICAL CHARACTERISTICS:*

Salmonella:	Negative
Standard Plate Count:	<50,000
Coliform:	<100
Yeast and Mold:	<100
Staph:	Negative

* *as baked*

GTIN: 10793760101946



UPC: 793760101949



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