

langloiscompany.com

PRODUCT

FOOD GRADE

DESCRIPTION

CONTAINER

PREPARATION

YIELD

INGREDIENTS

NUTRITION (Dry Mix Only)

BRAN MUFFIN MIX #091

This product shall be of food grade and in all respects, including labeling, in compliance with the Federal Food, Drug, and Cosmetic Act of 1939 as amended and all applicable regulations thereunder.

This fine product was developed to yield a high quality Bran Muffin with the simplest preparation possible. This bran muffin mix is prepared by combining cold water with a dry mix. This product produces a traditional bran muffin. This product shall be free of rancid, bitter, musty, or other undesirable flavors or odors. The product shall be free of all types of foreign material as can be achieved through Good Manufacturing Practices. Dry mix does not contain more than 9% moisture by weight.

6/5 lb. Case & 50 lb. Bag

Use 50 oz. of cold water for 5 lbs. of mix. Pour water into mixing bowl and then add mix. Using a paddle attachment, mix on LOW speed for 1 minute. Scrap sides of bowl and mix on MEDIUM speed for additional 2 minutes. Mix only until water is absorbed. Allow batter to sit at least 5 minutes before scaling. In a convection oven preheated to 315° or a conventional oven preheated to 375° bake the muffins for 15 - 20 minutes.

50 lbs. of mix yields approx. 650 - 2 oz. batter portions. 5 lbs. of mix yields approx. 65 - 2 oz. batter portions.

Whole **Wheat** Flour, Wheat Flour (Bleached enriched with niacin, iron, thiamine mononitrate, riboflavin, malted barley, folic acid), Sugar, Wheat Bran, Vegetable Shortening (may contain one or more of the following oils: soybean, cottonseed, canola), **Soy Flour**, **Whey** (**from milk**), Leavening (Sodium acid pyrophosphate, monocalcium phosphate & sodium bicarbonate), **Dried Eggs**, Salt and Carmel Color.

Allergen warning: Contains Wheat, Soy, Milk, Eggs

es from Fat 25 % Daily Value 5% 4% 3%
% Daily Value 5% 4% 3% 10%
5% 4% 3% 10%
4% 3% 10%
3% 10%
10%
10%
201
9%
12%
amin C 0%
n 8%