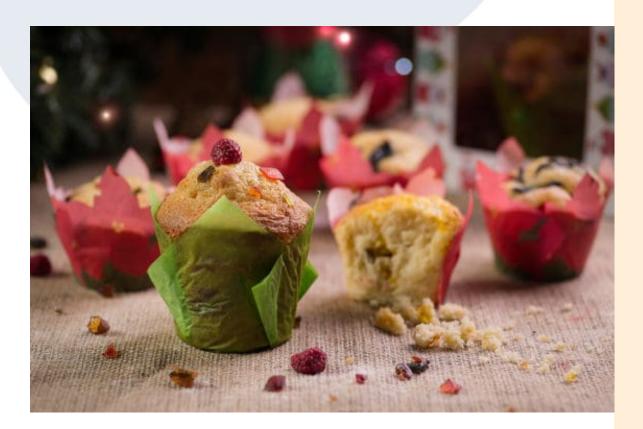


www.bakelsingapore.com.sg



BAKELS RH RICH MUFFIN MIX

OVERVIEW

For the convenient production of high quality cakes, loaves and muffins.

USAGE

Refer to recipe

INGREDIENTS

Sugar, Wheat Flour, Milk Solids, Starch, Vegetable Fats, Vegetable Oil, Leavening Agent (E450, E500), Modified Starch, Flour Protein, Permitted Emulsifier (E475 / E471), Mineral Salt (E170), Permitted Flavouring, Permitted Emulsifier (E471), Emulsifier (E477), Salt, Thickener (E415)

PACKAGING

Code	
3831	

Size 15 KG **Type** Bag Palletisation



www.bakelsingapore.com.sg

NUTRITIONAL INFORMATION

Туре	Value
Energy (kJ)	1,730.00
Energy (Kcal)	414.00
Protein (g)	5.20
Fat (g)	9.50
Fat (of which saturates)(g)	5.70
Carbohydrate (g)	76.10
Carbohydrate (of which sugars)(g)	43.10
Sodium (mg)	594.00

METHOD

Group 1	
Ingredient	KG
BAKELS RH RICH MUFFIN MIX	1.000
Eggs	0.350
Water	0.150
	Total Weight: 1.500
Group 2	
Ingredient	KG
Corn Oil	0.350
	Total Weight: 0.350
Group 3	
Ingredient	KG
BAKELS PASTRYFILL RASPBERRY 25%	0.300
	Total Weight: 0.300

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, variaties can be created by adding Deli Fruit Filling onto the batter. 5. Bake at 200°C for approximate 15 minutes.



www.bakelsingapore.com.sg

STORAGE		TYPE	ALLERGENS
Cool and dry conditions 18 ± 2°CCool and dry conditions	SHELF LIFE 365 days	TYPE Bag	Wheat, Wheat Products, Milk,
18 ± 2°C			Milk Products, Sulphites
:=		Ĭ	
CATEGORY	FINISHED P	RODUCT	BRANDS
Cakes, Muffins & Sponge Products, Muffin Mixes	Rich Muffins		Bakels