



## 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	Size	Type	Palletisation
3831	15 KG	Bag	

## NUTRITIONAL INFORMATION

Type	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
<b>Total Weight:</b>	<b>1.500</b>
Group 2	
Ingredient	KG
Corn Oil	0.350
<b>Total Weight:</b>	<b>0.350</b>
Group 3	
Ingredient	KG
BAKELS PASTRYFILL RASPBERRY 25%	0.300
<b>Total Weight:</b>	<b>0.300</b>

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



### STORAGE

Cool and dry conditions  $18 \pm 2^{\circ}\text{C}$   
Cool and dry conditions  
 $18 \pm 2^{\circ}\text{C}$



### SHELF LIFE

365 days



### TYPE

Bag



### ALLERGENS

Wheat, Wheat Products, Milk,  
Milk Products, Sulphites



### CATEGORY

Cakes, Muffins & Sponge Products,  
Muffin Mixes



### FINISHED PRODUCT

Rich Muffins



### BRANDS

Bakels