

BAKELS AMERICAN MUFFIN MIX

OVERVIEW

Premix in powder form for the convenient production of delicious moist texture of American-type cake muffin.

INGREDIENTS

-, -, Modified Starch, Vegetable Oils (Palm Based), Leavening Agents (INS500, INS450, INS341), Non Fat Milk Solids, Permitted Emulsifiers (INS481, INS471), Salt, -, Permitted Flavouring, -, Thickener (INS466)

PACKAGING

Code	Size	Type	Palletisation
3869	15 KG	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,090.00
Protein (g)	5.50
Fat (g)	3.10
Fat (of which saturates)(g)	1.80
Carbohydrate (g)	79.30
Carbohydrate (of which sugars)(g)	44.60
Sodium (g)	794.00

METHOD

Group A	
Ingredient	KG
BAKELS AMERICAN MUFFIN MIX	1.000
Eggs	0.350
Total Weight: 1.350	
Group B	
Ingredient	KG
Water	0.225
Oil	0.300
Total Weight: 0.525	

DESCRIPTION

1. Pour group A ingredients into mixing bowl and beat for 1 minutes at low speed. 2. Scrape down the mixture. 3. Continue to beat for 3 minutes at 2nd speed. 4. Add in group B ingredients and beat for 1 minutes at low speed. 5. Then change to 2nd speed beat for 3 minutes. 6. Deposit 110gm batter into the muffins mould line with paper cup and bake at 185°C (top/ bottom) for approximately + - 35 – 38 minutes . Cara-cara 1. Tuang bahan kumpulan A ke dalam mangkuk adunan dan bancuh selama 1 minit pada kelajuan rendah . 2. Sekerap adunan. 3. Teruskan bancuh selama 3 pada kelajuan ke 2 4. Masukkan bahan kumpulan B dan bancuh selama 1 minit pada kelajuan rendah . 5. Kemudian tukar kepada bancuhlan kelajuan ke-2 selama 3 minit. 6. Masukkan 110gm adunan ke dalam acuan muffin dengan cawan kertas dan bakar pada suhu 185 °C (atas /bawah) selama lebih kurang + -35 – 38 minit.



STORAGE

Clean and cool conditions 18
± 2°C



SHELF LIFE

365 days



TYPE

Bag



ALLERGENS

Wheat, Wheat Products, Milk,
Milk Products, Sulphites



CATEGORY

Muffin Mixes



FINISHED PRODUCT

American Muffin



BRANDS

Bakels