



BAKELS RH RICH MUFFIN MIX

OVERVIEW

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

USAGE

Refer to recipe

INGREDIENTS

-, Wheat Flour, Milk Solids, Starch, Vegetable Fats, Vegetable Oil, Leavening Agent (INS450, INS500), Modified Starch, -, Permitted Emulsifier (INS475, INS471), Mineral Salt (INS170), Permitted Flavouring, Permitted Emulsifier (INS471), Emulsifier (INS477), Salt, Thickener (INS415)

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 A	
Ingredient	KG
BAKELS RH RICH MUFFIN MIX	1.000
Eggs	0.350
Water	0.150
Vegetable Oil	0.350
Total Weight: 1.850	

DESCRIPTION

1. Pour all ingredients (expect oil) into mixing bowl and beat for 1 minutes at low speed. 2. Scrape down the mixture. 3. Continue to beat for 4 minutes at 2nd speed. 4. Add in oil and beat for 1 minutes at low speed . 5. Deposit 60gm batter into the muffins mould line with paper cup and bake at 200C for approximately + - 25minutes . Cara-cara 1. Tuang semua bahan (kecuali minyak) ke dalam mangkuk adunan dan bancuh selama 1 minit pada kelajuan rendah. 2. Sekerap adunan. 3. Teruskan bancuh selama 4 minit pada kelajuan ke 2. 4. Masukkan minyak sayuran dan bancuh selama 1 minit pada kelajuan rendah. 5. Masukkan 60gm adunan ke dalam acuan muffin dengan cawan kertas dan bakar pada suhu 200 c selama lebih kurang + -25 minit.



STORAGE

Cool and dry conditions 18 ± 2°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