

CMC[®]

Quality & Value

Basic Muffin Mix Complete

Nutrition Facts

about 290 Servings Per Container

Serving size 1/2 cup mix (78g)
(amount for one, 4
oz muffin)

Amount per serving

Calories **300**

% Daily Value*

Total Fat 4g **5%**Saturated Fat 1.5g **9%**

Trans Fat 0g

Cholesterol 0mg **0%****Sodium** 540mg **24%****Total Carbohydrate** 62g **23%**Dietary Fiber 1g **4%**

Total Sugars 28g

Includes 28g Added Sugars **55%****Protein** 4gVitamin D 0mcg **0%**Calcium 193mg **15%**Iron 2mg **15%**Potassium 18mg **0%**Thiamin 0.2mg **20%**Riboflavin 0.2mg **15%**Niacin 2mg **15%**Folate 75mcg DFE **20%***The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Brand CMC
Item Number 928
SKU 4670200928
UPC 846702009282
GTIN 20846702009286
Pack Size 50 lb
Unit Gross Weight 50.6 lb
Unit Cube ft. 1.32
Bag Dimensions 24.65" x 15.65" x 5.9"
Cases/Pallet 50 Bags
TI/Hi 5/10
Pallet Gross Weight 2,580 lbs
Pallet Net Weight 2,500 lbs
Pallet Cube ft. 61
Pallet Size 40" x 48" x 55"
Code Information Best if used by date
Shelf Life 12 Months



INGREDIENTS: Sugar, Bleached Wheat Flour, Soybean Oil and/or Palm Oil, Dextrose, contains less than 2% of: Baking Soda, Tricalcium Phosphate, Calcium Acid Pyrophosphate, Monocalcium Phosphate, Corn Starch, Natural and Artificial Flavor (Maltodextrin, Silicon Dioxide, Acacia Gum), Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid, Oat Fiber (Sunflower Lecithin, Tocopheryl Acetate), Pregelatinized Wheat Starch, Salt, Soy Lecithin, Wheat Protein Isolate (Wheat Gluten, Lactic Acid, Sulfite).

CONTAINS: Wheat, Soybean

	50 lb Basis	25 lb Basis	5 lb Basis
Basic Muffin	50 lb mix	25 lb mix	5 lb mix
Water	22½ lb (11¼ quarts)	11¼ lb (5¾ quarts)	4½ cups (1½ quarts)
Method			
- Use a mixer with paddle attachment. - Pour water into mixer bowl. Add Basic Muffin Mix. - Blend on low speed* for 1 minute. - Stop mixer. Scrape bowl and paddle. - Blend on low speed* for 1 more minute. - Stop mixer. Scrape bowl and paddle. - Bake according to the table below:**			
Standard Oven	400°F for 12 - 16 minutes**		
Convection Oven	350°F for 10 - 14 minutes**		

* Low speed is 1st speed on a 3-speed mixer or 2nd speed on a 4-speed mixer.

** Baking time may vary depending on the oven and oven load.

Yield and Scale: The batter from 50 lb of Basic Muffin Mix will make:
290 jumbo – 3½ oz muffins (scale 4 oz muffin batter or use a #10 scoop)
515 standard – 2 oz muffins (scale 2½ oz muffin batter or use a #20 scoop)

High Altitude (over 4,000 ft): Add ½ oz flour and ¼ oz water for each pound of mix. It may be necessary to reduce mixing time slightly or increase baking temperature.