



CRÈME MUFFIN MIXES

For rich & creamy American style muffins.

- ✓ Creamy mouthfeel & soft texture.
- ✓ Excellent volume & good tolerance.
- ✓ Produces muffin with beautiful domes.
- ✓ Long fresh-keeping quality.

CRÈME MUFFIN COCOA
Preparation time: 10 min. Total weight: 1000 g.

SPONGE MIX 1000 g
Fresh Eggs 400 g
Baking powder 200 g
Water (approx.) 200 g

BAKING METHOD
Place all ingredients except oil in a mixing bowl, combine thoroughly, mix on low speed for 1 minute. Scrape the bowl, add oil and eggs and mix again. The batter is ready to use at 180°C for 20-25 minutes.

INGREDIENTS
Sponge Mix, Sugar, Cocoa, Salt, Oil, Baking Powder, Fresh Eggs, Water, Vanilla, Natural Vanilla Flavouring, Strawberry, Raisin, Orange & Lemon Zest, Citrus.

Product #C13000

CRÈME MUFFIN VANILLA
Preparation time: 10 min. Total weight: 1000 g.

SPONGE MIX 1000 g
Fresh Eggs 400 g
Baking powder 200 g
Water (approx.) 200 g

BAKING METHOD
Place all ingredients except oil in the mixing bowl. Using a battery mixer with the paddle attachment, mix at low speed for 1 minute. Scrape the bowl, add oil and mix again on low speed for 1 minute and on medium speed for 5 minutes. Pour the batter into Muffin Tray / Molds and bake it at 180°C for approximately 20 to 25 minutes.

INGREDIENTS
Sponge Mix, Sugar, Cocoa, Vanilla, Oil, Citrus Zest, Raisin, Strawberry, Raisin, Orange & Lemon Zest, Citrus, Natural Vanilla Flavouring, Strawberry, Raisin, Orange & Lemon Zest, Citrus.

Nutritional facts per 100 g net

Energy/kcal	205
Protein/g	10.5
Carbohydrate/g	39.5
Sugar/g	20.5
Fat/g	10.5
Fiber/g	1.5

Product #C12990

CRÈME MUFFIN MIXES

A premium range of Muffin Mixes for the production of soft, moist & creamy American-style muffins. This range has been formulated to meet the evolving need of the market and delivers consistent results every time you bake. It's convenient and simple to bake recipe, makes it ideal for professional chefs and bakers in the foodservice industry.



CRÈME MUFFIN MIX - VANILLA

C12990

An easy-to-use complete mix for the production of rich, soft and moist vanilla flavoured American-style muffins and cupcakes.

RECIPE

CRÈME MUFFIN MIX - VANILLA	1000 gm
Eggs	400 gm
Shortening (Oil)	340 gm
Water (Approx)	220 gm

CRÈME MUFFIN MIX - COCOA

C13000

An easy-to-use complete mix for the production of rich, soft and moist chocolate flavoured American-style muffins and cupcakes.

RECIPE

CRÈME MUFFIN MIX - COCOA	1000 gm
Eggs	400 gm
Shortening (Oil)	400 gm
Water (Approx)	320 gm

BAKING METHOD

Place all the ingredients except oil in a mixing bowl. Using a planetary mixer with the paddle attachment, mix at slow speed for 1 minute. Mix at medium speed for 3 minutes. Scrape the batter, add oil and again mix at slow speed for 1 minute. Pour the batter into the muffin tray/mould and bake at 180°C to 200°C for approx. 20 to 25 minutes.

INGREDIENTS

Wheat Flour, Sugar, Edible Vegetable Oil, Edible Starch, Milk Solids, Raising Agents (E541, E500), Iodised Salt, Nature Identical Flavouring, Stabilisers (E412, E415), Emulsifiers (E471, E475).

INGREDIENTS

Wheat Flour, Sugar, Cocoa Solids, Edible Vegetable Oil, Edible Starch, Milk Solids, Raising Agents (E541, E500), Salt, Nature Identical Flavouring, Stabilisers (E412, E415), Emulsifiers (E471, E475).

PACK

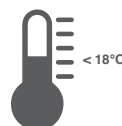

 PAPER BAG
(5kg x 4)

DOSAGE



100%

STORAGE


 DRY AND HYGIENIC
ENVIRONMENT

SHELF LIFE


 FROM
MFG. DATE