

Product 11996734 vers. 1 IRCA MUFFIN NEW SML
Code: 01070491 IRCA MUFFIN NEW 10
State: Approved by RAQ on 15/09/2008

Product description

mix in powder for the preparation of muffin.

Sales name

semifinished product for bakery uses.

Ingredients

wheat flour, sugar, egg yolk in powder, skimmed milk powder, starch, baking powders: E450i - E500ii, salt, flavours.

Physical-chemical analysis

sucrose _____ 37 % ± 1

Storage & shelf-life

at least 12 months in original package in cool (20°C max.), dry storage.

Packaging

10 kg (net) polythene lined paper bags.

Directions to use

CLASSIC MUFFIN - BASIC BATTER

IRCA MUFFIN _____ 1.000 g
Water _____ 450 g
Vegetable oil _____ 300 g

Knead all ingredients in a planetary mixer with paddle or heavy wires whip at medium speed for 5 minutes. Place the batter in to the proper moulds, filling them only for 2/3 and bake at 180-200°C for about 25 minutes.

MUFFIN WITH PEPITA CHOCOLATE

Mix 150/200 g. of PEPITA CHOCOLATE with the basic batter.

COCOA MUFFIN WITH PEPITA CHOCOLATE

Mix 60 g. of cocoa and 150 g. of PEPITA CHOCOLATE with the basic batter.

MUFFIN WITH BLUEBERRIES / WITH WILD BERRIES / WITH BLACKCURRANTS

Mix 150 g. of the selected fruit, fresh or frozen, with the basic batter.

MUFFIN WITH APPLES / WITH PEARS

Mix 200 grs of FRUTTIDOR APPLE or FRUTTIDOR PEAR with the basic batter.

MUFFIN WITH BANANAS

Mix 200 grs of bananas in cubes with the basic batter.

MUFFIN WITH YOGHURT

Mix 200 grs of yoghurt with the basic batter.

MUFFIN WITH CANDIED FRUIT

Mix 200 grs of candied fruits or sultanas with the basic batter.

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MUFFIN WITH LEMON / WITH ORANGE

Mix 60/80 grs of grated lemon or orange peel with the basic batter.

NOTES: the muffin can be also preserved in hermetic containers for several days while, when frozen, for more than one month. Moreover, it is possible to freeze the muffins before baking. In this case proceed directly with the baking, without thawing them out.

Nutritional information

NUTRITIONAL INFORMATION. TYPICAL VALUES PER 100 g
(OBTAINED BY CALCULATION)

1. Energy	379	kcal
	1604	kJ
2. Protein (N*6.25)	8.2	g
3. Carbohydrate	76.4	g
of which sugars	39.4	g
4. Fat	4.5	g
5. Food fibre	0.1	g
6. Sodium Na	0.6	g

Allergens

ACCORDING TO WHAT STATED IN THE LEGISLATION 2003/89/EC:

Cereals containing gluten and products thereof	X (wheat flour)
Crustaceans and products thereof	
Eggs and products thereof	X (egg yolk in powder)
Fish and products thereof	
Peanuts and products thereof	
Soybeans and products thereof:	CC
Milk and products thereof (including lactose)	X (skimmed milk powder)
Nuts and products thereof	CC
Celery and product thereof	
Mustard and products thereof	
Sesame seeds and products thereof	
Sulphur dioxide and sulphites at conc. of more than 10 mg/kg	
Lupin and products thereof	
Molluscs and products thereof	

Key: X = present; (ingredient which contains it)

CC = the presence due to cross contamination cannot be excluded.