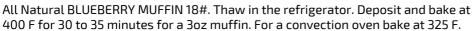


#### Bear's

### 9034 - New England Blueberry Muffin Batter







#### \* Benefits

#### ALL NATURAL NEW ENGLAND BLUEBERRY MUFFIN

# Wheat flour, Water, Cane Sugar, \*Canola Oil, Blueberries, Egg Whites, \*Modified Food Starch (waxy maize), \*Fat Replacer (water, cane sugar, glucose, modified food starch, apples, ascorbic acid, citric acid, salt, cellulose gum), Bamboo Fiber, Lemon Oil, \* Baking Powder (Corn starch, sodium acid pyrophosphate, sodium bicarbonate, fractionated palm

# **Nutrition Facts**

Servings per Container 1 Serving size 100.0g (100g)

Amount per serving Calories

320

| Outorics                | <b>J20</b>  |
|-------------------------|-------------|
| % D                     | aily Value* |
| Total Fat 13g           | 20%         |
| Saturated Fat 1.5g      | 8%          |
| <i>Trans</i> Fat        |             |
| Cholesterol 70mg        | 23%         |
| Sodium 120mg            | 5%          |
| Total Carbohydrate 47g  | 17%         |
| Dietary Fiber 3g        | 11%         |
| Total Sugars 23g        |             |
| Includes 0g Added Sugar | 0%          |
| Protein 2g              |             |
|                         |             |
| Vitamin D 2mcg          | 10%         |
| Calcium 2mg             | 0%          |
| Iron 4mg                | 22%         |
| Potassium 30mg          | 1%          |

\* The % Daily Value (DV) 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.

#### Handling Suggestions

oil, monocalcium phosphate), \*Maltodextrin, Invert Cane Sugar, Salt, Natural Flavors, Cinnamon \*NON-GMO

12 months in frozen storage and be kept refrigerated for 14 days after thawing.

#### Serving Suggestions

Thaw in the refrigerator. Deposit and bake at 400 F for 30 to 35 minutes for a 3oz muffin. For a convection oven bake at 325 F.

#### Prep & Cooking Suggestions

Thaw in the refrigerator. Deposit and bake at 400 F for 30 to 35 minutes for a 3oz muffin. For a convection oven bake at 325 F.

## Product Specifications

| Brand  | Manufacturer     | Product Category |
|--------|------------------|------------------|
| Bear's | Bear Stewart LLC | Muffin Batter    |

| UPC          | MFG # | SPC # | GTIN           | Pack | Pack Desc. |
|--------------|-------|-------|----------------|------|------------|
| 068501090340 | 9034  | 9034  | 00850025611244 |      | 1/18 LB    |

| Gross Weight | Net Weight | Country of Origin | Kosher | Child Nutrition |
|--------------|------------|-------------------|--------|-----------------|
| 18lb         | 18lb       | United States     | Yes    |                 |

| Shipping Information |        |        |         |       |            |                      |
|----------------------|--------|--------|---------|-------|------------|----------------------|
| Length               | Width  | Height | Volume  | TIxHI | Shelf Life | Storage Temp From/To |
| 9.75in               | 9.75in | 9.25in | 0.51ft3 | 20x6  | 238days    | -2°F / -5°F          |





#### Bear's

# 9034 - New England Blueberry Muffin Batter



All Natural BLUEBERRY MUFFIN 18#. Thaw in the refrigerator. Deposit and bake at 400 F for 30 to 35 minutes for a 30z muffin. For a convection oven bake at 325 F.

#### Nutrition Analysis - By Measure

| Calories               | 320 | Total Fat           | 13g  | Sodium         | 120mg |
|------------------------|-----|---------------------|------|----------------|-------|
| Protein                | 2   | Trans Fats          |      | Calcium        | 2mg   |
| Total Carbohydrates··· | 47g | Saturated Fat       | 1.5g | Iron           | 4mg   |
| Sugars                 | 23g | Added Sugars        | 0g   | Potassium      | 30mg  |
| Dietary Fiber          | 3g  | Polyunsaturated Fat |      | Zinc           |       |
| Lactose                |     | Monounsaturated Fat |      | Phosphorus     |       |
| Sucrose                |     | Cholesterol         | 70mg |                |       |
| Vitamin A(IU)•         |     | Vitamin D           | 2mcg | Thiamin        |       |
| Vitamin A(RE)          |     | Vitamin E           |      | Niacin         |       |
| Vitamin C              |     | Folate              |      | Riboflavin     |       |
| Magnesium              |     | Vitamin B-6         |      | Vitamin B-1 2• |       |
| Monosodium             |     | Sulphites           |      | Nitrates       |       |

| Additional Images |  |  |
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