

#### **PILLSBURY**

#### 060170 - Mix Muffin Corn Complete

Our corn muffin formula makes it easy to create corn muffins, cornbread, and offerings with or without added flavor components such as corn or jalape?o bits. With easy prep instructions and a just add water formula, we?re able to deliver on consistency between muffins. Truly the perfect product for any occasion.





#### Benefits

#### Ingredients

ENRICHED FLOUR BLEACHED (WHEAT FLOUR, NIACIN, IRON, THIAMIN MONONITRATE,
RIBOFLAVIN, FOLIC ACID), SUGAR, DEGERMED
YELLOW CORN MEAL, SOYBEAN OIL,
MODIFIED CORN STARCH, YELLOW CORN
FLOUR, LEAVENING (SODIUM ACID PYROPHOSPHATE, BAKING SODA MONOCALCIUM PHOSPHATE). CONTAINS 2% OR LESS OF: SALT, EGGS WITH SODIUM SILICOALUMINATE, MODIFIED WHEY, MONO AND DIGLYCERIDES, NONFAT MILK, XANTHAN GUM, DEXTROSE, SOY FLOUR. CONTAINS WHEAT, MILK, EGG AND SOY INGREDIENTS

Allergens

#### **Contains:**







# **Nutrition Facts**

Servings per Container 145 Serving size 2/3cupMix(94g)Makes2Muffins

## Amount per serving **Calories**

**390** 

% D	aily Value*
Total Fat 10g	13%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 10mg	3%
Sodium 820mg	36%
Total Carbohydrate 71g	26%
Dietary Fiber 1g	4%
Total Sugars 27g	
Includes 26g Added Sugar	52%
Protein 4g	_
Vitamin D	%
Calcium 40mg	3%
Iron 2.4mg	13%
Potassium	%

<sup>\*</sup> 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

Store in cool dry location.

## Serving Suggestions

Full box using a #16 scoop in a standard muffin pan will yield 48 muffins.

## Prep & Cooking Suggestions

Pour total amount of water into mixer bowl. Add muffin mix. Mix using a paddle attachment on low speed for 20 rink. Mix using a paddle attachment on low speed for zi seconds. Stop mixer. Scrape bowl and paddle. Mix an additional 20 seconds. Fold in desired ingredients on low speed. Do not overmix. Deposit batter into paper lined or generously greased/sprayed muffin cups. Bake at 425 F, standard oven, in standard muffin pan for 15-17 min. Bake at 375 F, convection oven, in standard muffin pan for 10-12 min.

## **Product Specifications**

Brand	Manufacturer		
PILLSBURY	GENERAL MILLS, INC.		

MFG #	SPC#	GTIN	Pack	Pack Desc.
1800011379	060170	10018000113795	6	6/5#

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
32.7lb	30lb	USA	Yes	No

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
15.68in	11.75in	10in	1.07ft3	10x5	0DAYS	40°F / 111°F





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### Nutrition Analysis - By Serving

Calories	390	Total Fat	10g	Sodium	820mg
Protein	4	Trans Fats	0g	Calcium	40mg
Total Carbohydrates	71g	Saturated Fat	1.5g	Iron	2.4mg
Sugars	27g	Added Sugars	26g	Potassium	
Dietary Fiber	1g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	10mg		
Vitamin A(IU)•		Vitamin D		Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

<ul><li>Additional Images</li></ul>		

