



PILLSBURY

300180 - Muffin Batter Cranberry Orange S/O

Premium, frozen muffin batter with cranberries and orange flavor blended throughout. The bulk, 18 lb pail packaging uses a thaw, scoop and bake format.



Nutrition Facts

Servings per Container 81
Serving size 100grams

Amount per serving
Calories 289.06

		% Daily Value*
Total Fat	12.53g	16%
Saturated Fat	2.25g	11%
Trans Fat	0.17g	
Cholesterol	42.88mg	14%
Sodium	256.74mg	11%
Total Carbohydrate	41.19g	15%
Dietary Fiber	1.3g	5%
Total Sugars	23.89g	
Includes Added Sugar	22.27g	45%
Protein	2.88g	
Vitamin D	0.21mcg	1%
Calcium	23.64mg	2%
Iron	1.2mg	7%
Potassium	54.18mg	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.

* Benefits

Frozen cranberry orange muffin batter in a 18 lb pail. The thaw, scoop and bake format allows operators to bake large or small batches of several flavors, minimizing product waste from unused batter. The 18 lb pail packaging helps decrease the labor and time needed to produce fresh baked muffins. This type of packaging is well-suited for high volume operations. Pillsbury(TM) muffin batter is formulated to produce tender and moist muffins consistently. Batters contain no artificial flavors, no colors from artificial sources and are PHO free.

Ingredients

INGREDIENTS: WATER, SUGAR, ENRICHED FLOUR BLEACHED (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), CRANBERRIES, SOYBEAN OIL, ORANGES, EGGS, MODIFIED CORN STARCH, SALT, BAKING SODA, SODIUM ALUMINUM PHOSPHATE, DISTILLED MONOGLYCERIDES, XANTHAN GUM, NATURAL FLAVOR, PRESERVED WITH (MIXED TOCOPHEROLS, CITRIC ACID, ASCORBIC ACID).

Allergens

Contains:

eggs wheat

Handling Suggestions

Keep Frozen. Muffin batter is not ready-to-eat and must be thoroughly cooked before eating. To prevent illness from naturally occurring bacteria in wheat flour, do not eat raw batter wash hands and surfaces after handling.

Serving Suggestions

Suggested serving is one muffin. Great for coffee shops, bakeries and cafeterias. Consider adding nuts, sugar, streusel or icing drizzle to vary the offering.

Prep & Cooking Suggestions

HANDLING INSTRUCTIONS:
STORE Frozen at 0F or below until ready to use. THAW in cooler or refrigerator until soft (approximately 24-36 hours). DO NOT REFREEZE. DEPOSIT (using a scoop) muffin batter into paper lined or greased muffin pan.
MUFFIN # OF SCOOP SIZE MUFFINS SIZE 3 oz. 96 #12 4 oz. 72 #10TOP as directed using eggs, nuts, etc.
BAKE using guidelines below:
OVEN OVEN BAKE TIME/TYPE TEMP. 3 oz. 4 oz.
Convection* 325F 19-24M 21-27M
Rack 350F 24-29M 27-33M
Standard/Rack 400F 22-28M 24-30M
*Rotate pan halfway through bake time.
Bake times will vary by oven type and load.
Muffins are done when center springs back when touched lightly.
Cool muffins for at least 30 minutes before depanning.

Product Specifications

Brand	Manufacturer
PILLSBURY	GENERAL MILLS-FROZEN

MFG #	SPC #	GTIN	Pack	Pack Desc.
108071000	300180	10094562080713	1	1/18#

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
19.3lb	18lb	USA	Yes	No

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
9.77in	9.77in	9.54in	0.53ft3	1x1	186DAYS	0°F / 32°F



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Nutrition Analysis - By Measure

Calories	289.06	Total Fat	12.53g	Sodium	256.74mg
Protein	2.88	Trans Fats	0.17g	Calcium	23.64mg
Total Carbohydrates...	41.19g	Saturated Fat	2.25g	Iron	1.2mg
Sugars	23.89g	Added Sugars	22.27g	Potassium	54.18mg
Dietary Fiber	1.3g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	42.88mg		
Vitamin A(U)		Vitamin D	0.21mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

Additional Images

