

<h2>XL MUFFIN MIX</h2>																	
<b>Product Description</b>	A high quality Muffin Mix that produces sweet , tender , high volume muffins that can hold fruit.																
<b>Ingredient Declaration</b>	Wheat Flour , Sugar, Non-Fat Milk Solids , Maize starch , Vegetable Oil ( antioxidant 320) ,Raising Agents ( 541 , 500, Salt, Vegetable Gum (415) , Flavour , Emulsifiers ( 477 , 471)																
<b>Allergens</b>	Contains : <b>Wheat &amp; Milk</b> Produced in a factory that also handles <b>Soy &amp; Egg</b>																
<b>Appearance</b>	Cream Coloured, slightly oily free flowing powder																
<b>Country of Origin</b>	Made in New Zealand from Local and Imported Ingredients																
<b>GM Status</b>	Based on the best advise from our suppliers , we can confirm that this product contains no genetically modified material																
<b>Shelf Life Information</b>	6 months																
<b>Recommended Storage Conditions</b>	Cool, dry conditions ideally between 10°C to 25°C.																
<b>Packaging Details</b>	10 kg bags																
<b>Palletising</b>	Wooden pallet, slip sheeting, pallet covers, stretch wrapped.																
<b>Labelling</b>	Batch Code , Best Before Date																
<b>Nutritional Information</b>	<b>Average Quantity per 100g ( Dry Mix)</b>																
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<b>Procedure</b>	<ol style="list-style-type: none"> <li>Place Eggs and Water then XL Muffin Mix into a mixing bowl fitted With paddle</li> <li>Mix for 1minute on speed 1</li> <li>Scrape down</li> <li>Mix for 4 minutes on speed 2</li> <li>Add Oil while mixing for a further 1 minute on speed 1</li> <li>Make into different varieties and drop into muffins cups at desired weights (Small approx: 60 g , Texas approx 120 g )</li> <li>Bake at 200-220 degrees C until cooked</li> </ol>																
<b>Issue Date</b> <b>Authorisation</b>	Issue date: 19/05/04 Issue Number: 1 Page 1 of 1 Issued by : National Quality Manager Authorised by: National Quality Manager Computer Reference: Y:\AGeneral\MANAGEMENT SYSTEMS\PROCESS MANAGEMENT\ISO Documents\LABORATORY\SPECIFICATIONS\Mixed Product Specifications\XL Muffin Mix Specification 10kg.doc																

These recommendations are based on laboratory and technical investigations and provided in the belief that it is accurate within generally accepted standards. They are given in good faith but without guarantee and it is the users responsibility to satisfy themselves as to the suitability of the product for their own particular use.

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