



BAKELS SAVOURY FLAVOURED MUFFIN BATTER

OVERVIEW

A light brown coloured muffin batter with an even distribution of dried herbs, spices, onions and has a distinct savoury flavour.

INTENDED USE/ABUSE:

- Ready to use muffin batter. Requires freezing and thawing. It accommodates fillings or toppings such as cheese, dried tomatoes, spinach, bacon, etc.
- Intended for all types of consumers.
- Damaged packaging can result in product contamination. Prevent exposure to air, or strong vapour to maintain organoleptic and sensory properties of the product.

USAGE

Deposit desired weight.

INGREDIENTS

Water, Cake Flour, Vegetable Oil (Canola Oil), Onions, Sucrose, Whole Egg Powder, Buttermilk Powder (cow's milk), Whey Powder (cow's milk), Whey Powder (cow's milk), Cheese Powder [Maltodextrin, Vegetable Fat (Palm Fruit; Antioxidant BHA), Cheese Solids (cow's milk), Salt, Emulsifiers (E339, E270), Acidity Regulator (E330), Glucose, Sugar, Corn Flour, Colourant (E150c, Glucose), Flavourings, Flavour Enhancer (E627, E631, E621), Whey Powder (cow's milk), Skim Milk Powder (cow's milk)], Raising Agents [(E500, E450i), Maize starch, Anti-Caking Agent (E170)], Modified Starch (E1422), Salt (dehydrated onions), Emulsifier [Water, Humectant (E1520), Glycerol (E471), Sucrose, Dextrose, E471, E570, Acidity Regulator (E525), Preservative (E211, E202), Colourants (E104, E110)], Dried Herbs, Spices (Irradiated), Thickening Agent (E415), Soya Flour, Preservative (E202), and Flavourings

PACKAGING

Code	Size	Type	Palletisation
38295	5 KG	Plastic Bucket	

NUTRITIONAL INFORMATION

Type	Value
Energy (kj)	1,205.00
Protein (g)	5.00
Total Fat (g)	14.50
Saturated fat (g)	1.30
Mono-unsaturated fat (g)	8.60
Poly-unsaturated fat (g)	4.80
Cholesterol (g)	0.00
Ash (g)	1.00
Carbohydrates (g)	31.00
Total Dietary Fibre (g)	0.80
Sugars (g)	4.00
Sodium (mg)	565.10



STORAGE

Keep frozen for up to 6 months



SHELF LIFE

180 days



TYPE

Frozen Batter



ALLERGENS

Wheat (Gluten), Milk, Egg, Soya



CATEGORY

Muffin Mixes



INGREDIENT FEATURES

Halaal certified