

BAKELS KIWI MUFFIN MIX

OVERVIEW

A complete mix for kiwi muffin specially formulated for top quality moist muffins.

USAGE

Blend 1000 grams Bakels Kiwi Muffin Mix, 225 grams water and 350 grams whole eggs for 1 minute on low speed. Scrape down and blend on medium speed for 4 minutes. Slowly add 280 grams oil while mixing on low speed for 1 minute. Deposit in baking tins and bake at 180°C for 20-25 minutes.

INGREDIENTS

Wheat Flour, Sugar, Kiwi seeds, Vegetable Fats & Oils, Non Fat Milk Solid, Modified Starch, Leavening Agent (E541, E500), Salt, Flour protein, Permitted Flavoring, Thickener (E415), Emulsifier (E471), Acidifier (E330), Permitted coloring (E102, E133)

PACKAGING

Code	Size	Type	Palletisation
AI0012	15 KG	Bag	

ADDITIONAL INFORMATION

Halal-certified



STORAGE

(18 + 2°C), Cool, clean and dry area



SHELF LIFE

396 days



TYPE

Free flowing powder



ALLERGENS

Wheat, Wheat Products, Milk, Milk Products, Sulphites



CATEGORY

Cake Lines, Cake Mixes



FINISHED PRODUCT

Cookies, Cupcakes, Desserts, Muffins/Scones/Waffles, Pastries, Slices & Bars



BRANDS

Bakels