



GTIN: 10041449103348

ITEM#: 734-0160

KR PRO CORN MUFFIN

From the #1 recommended foodservice bake mix brand, Krusteaz Professional Muffin Corn Mix has fresh corn taste and a hint of sweetness giving this muffin a distinct flavor. It has a tight grain and creamy texture.

Shelf Life	Storage Temp Min	Storage Temp Max
365 days	32°F	90°F

Ingredients

Enriched bleached flour (wheat flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), sugar, degermed yellow cornmeal, palm and soybean oil, cornstarch, food-starch modified, dextrose, Less than 2% of: baking soda, monocalcium phosphate, salt, sodium aluminum phosphate, wheat protein isolate, yellow 5, yellow 5 lake, yellow 6, yellow 6 lake.



Preparation and Cooking

FULL BATCH

5 lb (full box) Mix

40 oz (5 cups) Water

HALF BATCH

2 1/2 lb (8 1/3 cups) Mix

20 oz (2 1/2 cups) Water

1. Place water in mixer bowl; add mix. Using a paddle, mix on low speed 30 seconds.

2. Scrape bowl and paddle. Continue to mix on low speed 30 seconds.

3. Scale batter into greased or paper-lined pans.

HAND MIXING: Using a large bowl, stir together water and mix until well-blended.

Scale batter into greased or paper-lined pans.

Do not eat raw batter.

High altitude: for full batch add 4 1/2 oz or (1 Cup) all-purpose flour and an additional 4 oz (1/2 Cup) water. Prepare and bake as directed.

Standard Muffin Pans:

Scale: 2 1/4 oz batter (#20 scoop)

Convection Oven: 350 degrees Fahrenheit 10-12 minutes

Standard Oven: 400 degrees Fahrenheit 16-18 minutes

Full Batch Yield: 4 1/2 dozen muffins (2 oz muffins)

Jumbo Muffin Pans:

Scale: 4 1/4 oz batter (#8 scoop)

Convection Oven: 350 degrees Fahrenheit 15-20 minutes

Standard Oven: 400 degrees Fahrenheit 20-25 minutes

Full Batch Yield: 2 1/3 dozen (4 oz muffins)

Sheet Pan (24x16x1-inch):

View our full recipes library at <https://www.krusteazpro.com/recipes>

Allergens



EGGS



MILK



PEANUTS



SOY



TREE NUTS



WHEAT

Nutrition Facts

28 servings per Container

Serving Size

2/3 cup dry mix

Amount per serving

Calories

330

% Daily Value*

Total Fat 7g 9%

Saturated Fat 3g 15%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 570mg 25%

Total Carbohydrate 61g 22%

Dietary Fiber 1g 4%

Total Sugars 21g

Includes 20g Added Sugars 40%

Protein 4g

Vitamin D 0mcg 0%

Calcium 60mg 4%

Iron 2mg 10%

Potassium 50mg 0%

* 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.