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ITEM#: 734-0260

Krusteaz Professional Banana Muffin Mix

From the #1 recommended foodservice bake mix brand Krusteaz Professional Banana Muffin Mix is perfect for operators seeking a one-step premium banana muffin or quick bread mix.



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

Ingredients

Enriched bleached flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), sugar, palm and soybean oil, cornstarch, dried bananas, Less than 2% of: baking soda, caramel color, defatted soy flour, dextrose, food starch-modified, ground flaxseed, monocalcium phosphate, natural and artificial flavors, propylene glycol esters, mono-diglycerides, sodium stearoyl lactylate, salt, sodium aluminum phosphate, sodium stearoyl lactylate.

Preparation and Cooking

FULL BATCH
5 lb (full box) Mix
40 oz (5 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 (about 50 strokes). Scale batter into greased or paper-lined pans.
Do not eat raw batter.
HIGH ALTITUDE: For full batch, add 4 1/2 oz (1 cup) all-purpose flour and an additional 4 oz (1/2 cup) water. Prepare and bake as directed.
BAKING DIRECTIONS:
Convection Oven: 350F; Standard Oven: 400F
Standard Muffin Pans: 2 1/4 oz batter (#20scoop); Convection: 12-14 minutes; Standard: 16-18 minutes; 4 1/2 dozen (2 oz muffins).
Jumbo Muffin Pans: 4 1/4 oz batter (#8scoop); Convection: 15-20 minutes; Standard: 20-25 minutes; 2 1/3 dozen (4 oz muffins).
Loaf Pans: 24 oz batter; Convection 300F: 35-40 minutes; Standard 350F: 40-45 minutes; 5 loaves.
HANDLING TIPS
Do not overmix batter.
When baking in a convection oven, turn muffins halfway through baking cycle.
Cool muffins briefly in pans. Turn out while still warm.

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

Allergens



Nutrition Facts

27 servings per Container

Serving Size

2/3 cups mix

Amount per serving

Calories **350**

% Daily Value*

Total Fat 9g **12%**

Saturated Fat 5g **23%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 610mg **27%**

Total Carbohydrate 64g **23%**

Dietary Fiber 1g **4%**

Total Sugars 31g

Includes 29g Added Sugars **58%**

Protein 3g

Vitamin D 0mcg **0%**

Calcium 60mg **4%**

Iron 2mg **10%**

Potassium 90mg **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.