

# Product Specification



<b>Product name</b>	Crème Muffin Mix
<b>Product brand</b>	Edlyn
<b>Product codes</b>	I00941
<b>Product pack sizes</b>	10 kg
<b>Product description</b>	<p>A sweet, plain vanilla flavoured muffin mix when made according to instructions gives light fluffy sweet muffins.</p> <p>Customers can use this Crème Muffin Mix as a base for many different flavoured muffins by adding their own ingredients (e.g. chocolate chips, apple &amp; cinnamon etc.).</p> <p>This product is made in accordance with good manufacturing practices and FSANZ standards.</p>

<b>Ingredients</b>	<b>Wheat</b> Flour (Thiamine), Sugar, Canola Oil, Skim <b>Milk</b> Powder, <b>Egg</b> Powder, Raising Agents (541, 500), Thickeners (Modified Starch, 412), Emulsifiers (471, 481), Salt, Fibre (Citrus), Flavour, Colours (102, 110)
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<b>Allergens</b>	Gluten, Milk & Egg
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<b>Nutritional Information Panel</b>	<b>Nutrition Information</b>		
	<b>Servings per package:</b>	200	
	<b>Serving size:</b>	50 g	
	<b>Average Quantity</b>	<b>*Per serving</b>	<b>*Per 100 g</b>
	<b>Energy</b>	882 kJ	1760 kJ
	<b>Protein, total</b>	3.6 g	7.3 g
	<b>Fat, total</b>	5.9 g	11.8 g
	– saturated	Less than 1 g	1.4 g
	<b>Carbohydrate</b>	35.2 g	70.4 g
	– sugars	17.9 g	35.8 g
<b>Sodium</b>	439 mg	879 mg	
*All specified values are based on theoretical calculations for the dry mix.			

<b>Country of origin</b>	 <b>Made in Australia from at least 94% Australian ingredients</b>
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<b>Directions for storage</b>	Store in a cool, dry place. Opened bags should be sealed to maintain freshness.
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<b>Shelf life</b>	Unopened packs have 6 months shelf life from date of manufacture, recorded as Best Before.
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<b>GMO status</b>	Does not contain genetically modified ingredients
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<b>Issued by</b>	Johanna Henderson	<b>Issue Date</b>	25.02.2019	<b>Version number</b>	11
<b>Approved by</b>	Aida Golneshin	<b>Supersedes</b>	05.09.2018, V10		
<b>Reason for change</b>	Updated micro specifications and CoOL		<b>Specification template version number: 4</b>		

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<b>Certification/ Suitability</b> - Halal - Kosher - Vegan# # based on recipe review	Certified Certified Not suitable																															
<b>Preparation instructions</b>	<p><b>Mixing Directions:</b></p> <ol style="list-style-type: none"> <li>1. Measure water into mixing bowl and then add the Crème Muffin Mix.</li> <li>2. Using a paddle, mix on low speed for 1 minute. Scrape bowl</li> <li>3. Mix on medium speed for 3 minutes.</li> </ol> <p>OPTIONAL: blend the optional extras gently into batter.</p> <ol style="list-style-type: none"> <li>4. Deposit batter into muffin tray lined with paper cup.</li> </ol> <p><b>NOTE:</b> For a softer muffin for every 500g dry Crème Muffin Mix add 50g of vegetable oil with the water.</p> <p><b>Mixing Quantities:</b></p> <table border="1" data-bbox="512 891 1418 1093"> <tr> <td></td> <td></td> <td></td> <td>For smaller quantities: (measures are approximate)</td> </tr> <tr> <td><b>Edlyn Crème Muffin Mix</b></td> <td>1 kg</td> <td>5 kg</td> <td>1 cup</td> </tr> <tr> <td><b>Water</b></td> <td>480 mL</td> <td>2400 mL</td> <td>1/3 cup</td> </tr> </table> <p>1kg of Crème Muffin Mix will make approximately 17 standard muffins or approximately 10 large muffins</p> <p><b>Baking Instructions:</b></p> <table border="1" data-bbox="512 1238 1418 1429"> <thead> <tr> <th>Batter Weight</th> <th>Baking Temp*</th> <th>Baking Time*</th> </tr> </thead> <tbody> <tr> <td>Standard (80 g) Muffin (Paper cup Size 750)</td> <td>210°C</td> <td>20 - 25 min</td> </tr> <tr> <td>Large (120 g-150 g) Muffin (Paper cup Size 760)</td> <td>190°C</td> <td>30 - 35 min</td> </tr> </tbody> </table> <p>* Note – Temperature and Time will vary from oven to oven.</p> <p><b>Optional Extras Suggestions:</b></p> <table border="1" data-bbox="512 1536 1418 1834"> <thead> <tr> <th></th> <th>Approximate per kg of dry Crème Muffin Mix</th> </tr> </thead> <tbody> <tr> <td>Apple &amp; Cinnamon</td> <td>250 g diced apples 6 g of cinnamon</td> </tr> <tr> <td>Blueberry Muffin</td> <td>250 g frozen or canned (drained) blueberries</td> </tr> <tr> <td>Choc Chip Muffin</td> <td>200 g chocolate chips</td> </tr> <tr> <td>Chocolate Muffin</td> <td>35 g cocoa – (add this to the dry mix.) May need to add a little extra water</td> </tr> </tbody> </table>				For smaller quantities: (measures are approximate)	<b>Edlyn Crème Muffin Mix</b>	1 kg	5 kg	1 cup	<b>Water</b>	480 mL	2400 mL	1/3 cup	Batter Weight	Baking Temp*	Baking Time*	Standard (80 g) Muffin (Paper cup Size 750)	210°C	20 - 25 min	Large (120 g-150 g) Muffin (Paper cup Size 760)	190°C	30 - 35 min		Approximate per kg of dry Crème Muffin Mix	Apple & Cinnamon	250 g diced apples 6 g of cinnamon	Blueberry Muffin	250 g frozen or canned (drained) blueberries	Choc Chip Muffin	200 g chocolate chips	Chocolate Muffin	35 g cocoa – (add this to the dry mix.) May need to add a little extra water
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# Product Specification



<b>Quality specifications</b>	<b>Quality test</b>	
	Approval of organoleptic characteristics of made up product	
<b>Microbiological specifications</b>	<b>Microbiological test</b>	
	<b>Test range</b>	
	Total Plate Count	<100,000 cfu/g
	Yeast	<2000 cfu/g
	Mould	<2000 cfu/g
	Coliforms	<100 cfu/g
	E. coli	<10 cfu/g
Salmonella	Not detected/25g	
<b>Packaging</b>	10 kg multi walled paper bag – stitched across top.	
<b>Distribution</b>	Non-refrigerated transport.	
<b>Palletisation</b>	<b>Cartons per Layer</b>	8
	<b>Layers per Pallet</b>	10
	<b>Cartons per Pallet</b>	80
<b>EAN</b>	9332216001344	
<b>TUN</b>	19332216001341	

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