



## CORN MUFFIN BATTER 18#

FOXTAIL FOODS CORN MUFFIN BATTER IS AS EASY TO PREPARE AS THEY ARE TO ENJOY. JUST SCOOP BATTER INTO MUFFIN TINS AND BAKE FOR A DELICIOUS, MOUTH-WATERING TASTE.



### Nutrition facts

Serving Size: 59 GR  
Servings Per Case: 138

#### Amount Per Serving

Calories: 180                      Calories from Fat: 60

	Per Serving	% Daily Value*
Total Fat	7 g	10%
Saturated Fat	1 g	5%
Trans Fat	0 g	
Cholesterol	15 mg	5%
Sodium	210 mg	9%
Total Carbohydrate	27 g	9%
Dietary Fiber	0 g	0%
Sugars	9 g	
Protein	4 g	

	Per Srv		Per Srv
Vitamin A	0%	Vitamin C	0%
Calcium	6%	Iron	6%

\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat. Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram

Fat 9      Carbohydrate 4      Protein 4

### Product Specifications:

Code	SCC	Units/Case	Unit Size/Measure	Servings/case
302031	10022469301020	1	18 Lb	138

Brand	IFDA Category	IFDA Class
FOXTAIL	Bakery & Baking Products	Dough/Batter/Muffins

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
18.84 LB	18 LB	US	Yes	No

Shipping Information					
Length	Width	Height	TI x HI	Shelf Life	Storage Temp From/To
10.5 IN	10.5 IN	7.75 IN	18 x 6	360 Days	-15 °F / 0 °F

### Ingredients:

INGREDIENTS: WATER, ENRICHED WHEAT FLOUR BLEACHED (FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, CORN MEAL, SOYBEAN OIL, DRY WHOLE EGG, DRY WHEY, DEXTROSE, LEAVENING (MONOCALCIUM PHOSPHATE, BAKING SODA), SALT, SOY FLOUR, SODIUM CASEINATE, NONFAT MILK SOLIDS, WHEAT STARCH, CITRIC ACID, BETA CAROTENE AS COLOR, CORN OIL, ALPHA TOCOPHEROLS AS PRESERVATIVE, SILICON DIOXIDE.  
CONTAINS: EGGS, MILK, SOY, WHEAT.

### Handling Suggestions:

SERVE FRESH OUT OF THE OVEN.

PACKED IN 18 POUND BUCKETS AND SHOULD BE STORED IN A FREEZER AT 0° F OR LESS FOR A PERIOD NO LONGER THAN 12 MONTHS.

FILL A WELL GEASED OR PAPER LINED MUFFIN PAN 3/4 TO LEVEL FULL. BAKE AT 350° F FOR 20 MINUTES OR UNTIL FIRM TO TOUCH. INDIVIDUAL OVENS MAY VARY.

### Benefits:

OUR CORN MUFFIN BATTER PROVIDES A CORN BASE WHICH LENDS ITSELF TO SWEET OR SAVORY CUSTOMIZATION. WE ALWAYS USE FRESH EGGS AND 100% VEGETABLE SHORTENING. KOSHER. TRANS FAT FREE.