Product Specification

Product name	Muffin Mix
Product brand	Edlyn
Product codes	I00942
Product pack sizes	10 kg
Product description	A plain vanilla flavoured muffin mix, which when made according to instructions gives light fluffy muffins. The Muffin Mix can be used as a base for many different flavoured Muffins by adding extra ingredients (e.g. chocolate chips, apple & cinnamon etc.). This product is made in accordance with good manufacturing practices and FSANZ standards.

Ingredients	**Wheat** Flour (Thiamine, Folic Acid), Sugar, Canola Oil, Skim **Milk** Powder, **Egg** Powder, Raising Agents (541, 500), Thickeners (1422, 412), Emulsifiers (471, 481), Salt, Citrus Fibre, Flavour, Colours (102, 110)
Allergens	Wheat, Gluten, Milk, Egg
Nutritional Information Panel	

Nutrition Information		
Servings per package:	200	
Serving size:	50 g (dry mix only)	
Average Quantity	***Per serving**	***Per 100 g**
Energy	844 kJ	1690 kJ
Protein, total	3.7 g	7.3 g
Fat, total	4.7 g	9.5 g
– **saturated**	Less than 1 g	1.4 g
Carbohydrate	35.3 g	70.5 g
– **sugars**	17.2 g	34.5 g
Sodium	345 mg	690 mg

*All specified values are based on theoretical calculations.

Country of origin	Made in Australia from at least 94% Australian ingredients
Directions for storage	Store in a cool, dry place. Opened bags should be sealed to maintain freshness.
Shelf life	Unopened packs have 6 months shelf life from date of manufacture, recorded as Best Before.

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	Open shelf life - 2 months after opening, provided it is kept tightly sealed and stored in a cool, dry, pest-free environment. Due to its hygroscopic nature, the powder may clump or lose performance if exposed to air or humidity. The manufacturer is not responsible for deterioration caused by improper storage or post-opening contamination.
GMO status	Does not contain genetically modified ingredients
Certification/ Suitability - **Halal** - **Kosher** - **Vegan#** # based on recipe review	 Certified Certified Not suitable

Preparation instructions

Mixing Quantities:

Edlyn Muffin Mix	1 kg	5 kg
Water	480 mL	2400 mL
Apple Cinnamon Muffin* (optional)	230 g – 250 g diced apples 6 g cinnamon	1150 g – 1250 g diced apples 30 g cinnamon
Blueberry Muffin* (optional)	230 g – 250 g frozen or canned drained blueberries	1150 g – 1250 g frozen or canned drained blueberries
Choc Chip Muffin* (optional)	200 g chocolate chips	1 kg chocolate chips

Note: For a softer muffin, add 50 g vegetable oil per 500 g of Muffin Mix with the water.

1 kg of Muffin Mix will make approximately 17 standard muffins or approximately 10 large muffins.

Mixing Instructions:

1. Add water to mixing bowl and then add the Muffin Mix.
2. Using a paddle, mix on low speed (1st) for 1 minute. Scrape bowl.
3. Mix on medium speed for 3 minutes.

*OPTIONAL: Blend the fruits or chocolate chips gently into batter.

4. Deposit batter into muffin tray lined with paper cups.

Baking Instructions:

Batter Weight	Oven Temperature*	Bake Time*
Standard (80 g) Muffin (Paper cup size 750)	210°C	20 - 25 minutes

The above information to the best of our knowledge is correct at the time of printing. Product specifications may change without notice. Any recommendations if made are without warranty or guarantee since the conditions of use are beyond our control.

Edlyn Foods ABN: 90 007 145 520
13 Ricky Way, Epping, VIC, 3076, Australia
Customer Service/Sales: 1300 661 908
Fax: 1300 731 651
www.edlyn.com.au – sales@edlyn.com.au

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	<table><tr><td>Large (120 g – 150 g) Muffin (Paper cup size 760</td><td>190°C</td><td>30 - 35 minutes</td></tr></table> Note: Bake time & temperature will vary with different ovens and tray sizes. The times and temperatures listed here are suggestions only.
Quality specifications	<table><tr><th>Quality test</th></tr><tr><td>Approval of organoleptic characteristics of made up product</td></tr></table>
Microbiological specifications	<table><tr><th>Microbiological test</th><th>Test range</th></tr><tr><td>Total Plate Count</td><td><100,000 cfu/g</td></tr><tr><td>Yeast</td><td><2000 cfu/g</td></tr><tr><td>Mould</td><td><2000 cfu/g</td></tr><tr><td>Coliforms</td><td><100 cfu/g</td></tr><tr><td>E. coli</td><td><3 MPN/g</td></tr><tr><td>Salmonella</td><td>Not detected/25g</td></tr></table>
Packaging	10 kg multi walled paper bag, stitched across the top.
Distribution	Non-refrigerated transport.
Palletisation	<table><tr><td>Cartons per Layer</td><td>8</td></tr><tr><td>Layers per Pallet</td><td>10</td></tr><tr><td>Cartons per Pallet</td><td>80</td></tr></table>
EAN	9332216001337
TUN	19332216001334
Notes	Variation in viscosity & colour is expected over the shelf life depending on the product storage condition & presence of natural ingredients, of which the quality (colour, texture and consistency) may vary based on seasonality.

Please note: Product specifications will not be finalised until a minimum of 5 production runs have been completed by Edlyn Foods.

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