



WG Muffin Mix Base

Buena Vista Food Products, 823 W. 8th Street, Azusa, CA 91702 626.815.8859
 Buena Vista is a Peanut Free and Tree Nut free facility.

Product Information

Product Name:	WG Muffin Mix Base
Item Number:	30014
Description:	Contains 6 /5 lb. bags Muffin Mix
Serving Suggestion:	One bag of Muffin Mix yields appx 40ea 3oz Muffins OR 70ea 1.8oz Muffins

USDA Meal Contribution / Formulation Statement

GRAINS

Does product meet Whole Grain Rich criteria? (at least 50% or 1st ingredient?)	Yes, Whole Wheat	Contains: Wheat, Milk May Contain: Egg, Soy. <i>This product is manufactured in a facility that processes Wheat, Milk, Egg and Soy</i>
Does product contain non-creditable grains?	Yes, Corn Starch (.3g) and Wheat Starch (.4g)	

Grain Crediting by Weight: 80 oz eq

Description of Creditable Grain Ingredient?	Grams of Creditable Grain ingredient per Portion? (A)	Gram Standard of Creditable Grain per oz equivalent? (B)	Creditable Amount (A/B)
Whole Wheat Flour	674.8	16	42.175
Enriched Wheat Flour	616.8	16	38.55

Total Creditable Amount by Weight: 80 oz eq.

Grain Crediting by Exhibit A: 240 oz eq.

Exhibit A: Group (A-I)	Description of Product	Portion Size of Product as Purchased (A)	Weight of one ounce equivalent as listed in SP-30-2012 (B)
Group G	Muffin Mix	480 oz	2.0 oz
Whole Grain Grams Per Serving:	674.8g		480 oz / 2.0 oz = 240 oz

Product Details:

Units per Case:	6 / 5# bags
Case Cube:	0.92
Case Gross Weight:	31#
Case Net Weight:	30#
Case Dimensions (in):	16 X 11.75 X 8.5
Pallet Tie:	10x 7
GTIN-12 Code:	07113411300147
Case/Pack Coding System Example:	Best By Date (ex: 10/2/24)
Cooking Instructions:	See Page 2
Storage Requirements:	Store at 75F / Ambient
Shelf Life:	12 Months from Manufacture Date - Best Used by Date Printed on Case

Ingredients:

Whole Wheat Flour, Granulated Sugar, Brown Sugar, Wheat Flour (Enriched with Niacin, Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Non-Fat Dry Milk, Modified Wheat Starch, Baking Powder (Sodium Bicarbonate, Cornstarch, Sodium Aluminum Sulfate, Calcium Sulfate, Monocalcium Phosphate), Salt, Highly Refined Soybean Oil (with citric acid as a preservative).

I certify the above is true and correct:

Laura Bruno, RD, SNS
 President, Buena Vista Foods

Nutrition Facts	
Serving size	(100g)
Amount per serving	
Calories	360
% Daily Value*	
Total Fat 2g	3%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 320mg	14%
Total Carbohydrate 84g	31%
Dietary Fiber 3g	11%
Total Sugars 48g	
Includes 48g Added Sugars	96%
Protein 5g	
Vitamin D 0mcg	0%
Calcium 23mg	2%
Iron 2mg	10%
Potassium 98mg	2%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet.



Whole Grain Muffin Mix Base

Recipe Yield: 40 each 3oz Muffins OR 70 each 1.8oz Muffins

Bake Temperature: 340 F Conventional Oven

Prep Time: 15 minutes

Bake time: 3oz Muffins: 18-22 minutes
1.8oz Muffins: 15-18 minutes

Ingredients:	Quantity
WG Muffin Mix - 1 Pouch	5 lbs
Canola Oil	11.5 oz
Whole Eggs, liquid	13 oz
Water	30 oz
Vanilla Extract	.5 oz
Fruit or Chocolate Chips	10 oz

INSTRUCTIONS:

STEP 1: Combine the package of muffin mix, oil, and eggs in a bowl. Mix for 2 minutes at low speed.

STEP 2: Mix in the first 15oz of water at low speed for 2 minutes. Scrape down bowl and mixer paddles. Mix at medium speed for 1 minute.

STEP 3: Mix in the second 15oz of water at low speed for 1 minute, scrape down; Mix for 2 minutes more at low speed.

STEP 4: If desired add appx 10oz frozen or canned fruit into the batter. (This can be adjusted to individual taste)

STEP 5: Pour the batter into muffin pan, with muffin liners.

STEP 6: Bake for approximately 18-22 min.

*** Times and temperature will vary depending on oven equipment.