



**DISPLAY
CONDITIONS**

Room temperature



CATEGORY

Confectionery, Industry



**FINISHED
PRODUCT**

Muffin

INDUSTRIAL VANILLA MUFFIN

OVERVIEW

A typical industrial recipe.

INGREDIENTS

Group 1

Ingredient	KG	%
Egg	28.000	15.41
Sugar	39.000	21.47
Vegetable oil	32.000	17.62
Water	15.000	8.26
Full cream milk powder	0.800	0.44
Salt	0.500	0.28
Sodium bicarbonate	0.600	0.33
SAPP	0.860	0.47
Glucose syrup	3.000	1.65
Sorbitol	2.000	1.10
Glycerine	2.000	1.10
Potassium sorbate	0.280	0.15
Citric acid	0.340	0.19
Xanthan gum	0.100	0.06
Wheat flour	45.000	24.77
Aromatic Aroflave Vanilla	3.600	1.98
<u>Aromatic Arosoft Cake</u>	5.400	2.97
<u>Aromatic Aropro Butter</u>	0.180	0.10
Invert syrup	3.000	1.65
Total Weight:	181.660	

METHOD

1. All-In method - mix all ingredients together for 5 minutes at slow speed.
2. Deposit the desired weight in paper cups or muffin trays.
3. Bake at 215 - 185°C for 25 - 30 minutes.