



Product Data Sheet

PRODUCT: EXCEPTIONAL™ R&H® SOUTHERN STYLE 30 lb
CORN MUFFIN MIX 6 CT 5 LB

ITEM NUMBER: 00727638

CASE UPC: 029519065393

GTIN: 00029519065393

SHELF LIFE: 240 days

STORAGE RECOMMENDATION:
STORE IN A COOL, DRY PLACE

KOSHER:

ITEM CUBE: 0.760

TARE WGT: 1.200 lb 12.190 "L

GROSS WGT: 31.200 lb 12.130 "W

NET WGT: 30.000 lb 8.880 "H

PALLET STACK: 12 T x 5 H

PALLET SIZE*: 40" x 48"

*Dimensions may vary slightly depending on manufacturer

BASIC DIRECTIONS	FULL BATCH	HALF BATCH
MIX	5 lb (1 bag)	2 lb 8 oz (7 cups)
WATER (cold)	2 lb 8 oz (5 cups)	1 lb 4 oz (2½ cups)
YIELD: (#20 SCOOP)	60-2 oz muffins	30-2 oz muffins

HAND MIXING INSTRUCTIONS

- POUR total amount of water into mixing bowl, ADD total amount of mix.
- MIX using a wire whip or rubber spatula with a side-to-side motion against the sides of the bowl until dry mix is moistened, DO NOT OVERMIX.
- SCOOP batter into greased pan, BAKE according to chart.

MACHINE MIXING INSTRUCTIONS:

PLACE water in bowl and add mix.
 MIX 20 seconds on low speed with a paddle, SCRAPE down bowl and paddle.
 MIX 20 seconds on low speed, DO NOT OVERMIX.
 SCOOP batter into greased pan, BAKE according to chart.

BAKE ACCORDING TO THE FOLLOWING INSTRUCTIONS

SCALE WEIGHT	SCOOP SIZE	YIELD	CONVECTION OVEN	APPROXIMATE BAKE TIME	STANDARD OVEN
2 oz	#20	60	350°F-375°F	16-20 min.	400°F-425°F
3 oz	#12	40	350°F-375°F	20-24 min.	400°F-425°F
4 oz	#8	30	350°F-375°F	24-28 min.	400°F-425°F

HIGH ALTITUDE DIRECTIONS (above 4,000 ft):

STIR in ½ cup (2 oz) of All Purpose Flour per bag of mix before adding to water.

These instructions are intended as a guide and may require changes to fit individual shop conditions.

Effective Date: April 9, 2019



