

# Product Information Sheet



*Always makes better*

**PRODUCT:** MALORA BASIC BRAN MUFFIN

**PRODUCT BRIEF:** Multi functional Basic Bran Muffin Pre-mix with neutral taste and low sugar.

**INGREDIENTS:** Wheat Flour, Wheat Bran, Sugar  
Raising agent, Salt.

**PACK SIZES:** 2,5 Kg

**MIXING RATIO:** 2,5 Kg Basic Bran Muffin Mix  
400 ml Cooking oil and  
2,0 Litre Water  
Mix water and oil, add to dry mix.  
Stir batter until smooth.  
Do not over mix muffin batter.  
Bake in well greased pans at 180°C for  
20 – 25 min.

**KEY FEATURES - MALORA BASIC BRAN MUFFIN**

Malora Baking Range was designed with the objective to deliver convenience and consistent quality to our customers. Only add water and oil to the pre-mix muffin powder to deliver consistent flavoursome products.

**NB – Easy to use, consistent portion cost.**

**NB – Makes +/- 60 medium size muffins per  
2,5 Kg premix**

**PRODUCT APPLICATIONS**

- **Bran Muffin** – serve as a healthy low sugar muffin. Use pre-mix as base for various other muffins. Further recommended use:-
- **Fruit muffin** – use pre-mix as a base to bake e.g. Banana, Apple, dried Apricots or Cranberry muffins.
- **Vegetable muffin** - Add Carrots, Baby Marrow (Zucchini), cooked Pumpkin or cooked Beetroot to pre-mix for an interesting vegetarian muffin.
- **Savoury muffin** - Use cheese, bacon or cold meat added to the pre-mix for a savoury option.

**Please visit our website for Recipes and Product Data Sheets if you require any further information**

# Product Information Sheet



*Always makes better*

<b>MALORA</b>	
<b>BASIC BRAN MUFFIN</b>	Per 100 g Powder
Energy (kj)	1406
Protein (g)	10,7
Glyceamic carbohydrates (g)	66,9
of which total Sugars (g)	13,0
of which total Starch (g)	31,9
of which total Lactose (g)	0,0
Total Fat (g)	3,4
Saturated fat (g)	0,5
of which Trans fat (g)	0,0
Dietary Fibre (g)	9,5
Sodium (mg)	1071
All results calculated	