



BANANA MUFFIN MIX

A unique complete mix for the preparation of rich, soft and moist egg based banana vanilla muffins.

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SwissBake® Banana Muffin is a specially formulated complete mix that can be used for the preparation of natural banana flavoured muffins or bar cakes (with egg). The mix is made using natural banana flour which gives it a nice banana flavour and excellent mouthfeel. Muffins made using this mix will be moist and soft textured and shall be delicate in a way that they melt in the mouth of the consumers. It has a simplified and convenient recipe that can be made by anyone in just a few simple steps. You can depend on this product to get reliable and consistent results every time you bake. This mix is perfectly suited for all kinds of professional and commercial bakers as well as for star hotels and food service businesses who wish to offer truly unique and enjoyable products to their customers.

- ✓ *Made using natural banana flour*
- ✓ *Unique banana taste profile*
- ✓ *Moist soft texture which melts in your mouth*



RECIPE

CAKE MIX	1000 gm
Fresh Eggs	400 gm
Vegetable Oil	340 gm
Water	220 gm

INGREDIENTS

Refined Wheat Flour, Sugar, Banana Flour, Milk solids, Vegetable Oil, Edible Starch, Raising Agents (E500ii, E541), Salt, Cinnamon, Emulsifier (E471,E475), Stabilisers (E415, E412), Nature Identical Flavouring- Vanilla, Banana.

PREPARATION

Using a planetary mixer with paddle attachment, mix water, eggs and banana muffin mix together for 3 minutes on slow speed until uniform batter is formed. Scrape the mixture. Add oil and mix for 1 minute on slow speed. Scrape and mix again for 5 minutes on medium speed. Pour the batter into Muffin cups and bake at 180°C for 25 minutes.

PACK

PAPER BAG
(1kg X 20)

DOSAGE



100%

STORAGE



< 18°C

DRY AND HYGIENIC
ENVIRONMENT

SHELF LIFE



FROM MFG. DATE