

Jungbunzlauer

From nature to ingredients®



Phosphate free muffins

with Monosodium Citrate and
microencapsulated
Glucono-delta-Lactone S290 T

Ingredients	Supplier	Quantity		Baker's percentage
1 Wheat flour (type 405)		40.60 %	375.00 g	100 %
2 Whole egg, dried	OVODAN	2.80 %	26.30 g	7.00 %
3 Skim milk powder		1.20 %	11.30 g	3.00 %
4 Salt		0.20 %	1.90 g	0.50 %
5 Sugar		20.30 %	187.50 g	50.00 %
6 Sodium Bicarbonate	SOLVAY	0.44 %	4.05 g	1.08 %
7 MSC D	Jungbunzlauer	0.11 %	1.05 g	0.28 %
8 MSC F3500	Jungbunzlauer	0.12 %	1.09 g	0.29 %
9 Microencapsulated Glucono-delta-Lactone (S290 T)	Jungbunzlauer	0.47 %	4.30 g	1.15 %
10 Vegetable oil		8.10 %	75.00 g	20.00 %
11 Water		25.60 %	236.30 g	63.00 %
Total		100 %	923.60 g	

Directions

- 1 Scale the sieved dry ingredients into the mixing bowl of a food processor
- 2 Mix the dry blend for 2 min (medium speed)
- 3 Scale wet ingredients into another mixing bowl
- 4 Mix liquid blend for 1 min (medium speed)
- 5 Add dry blend to liquid blend (while the food processor is stirring)
- 6 Mix the dough for 3 min (medium speed)
- 7 Scratch the dough from the sides of the bowl down with a spatula if necessary
- 8 Portion 135 g (\pm 0.1 g) dough in waxed muffin form
- 9 Incl. the time needed for portioning the dough, the holding time should be 15 min
- 10 Bake 35 min at 180 °C (356 °F), top and bottom heat

Nutrition Information

	per 100 g
Energy	1382 kJ / 330 kcal
Fat	9.00 g
Carbohydrates	53.00 g
of which sugar	22.00 g
Protein	6.00 g
Salt	0.66 g

Nutrition Claims

- Phosphate free



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The information contained herein is meant to demonstrate how our products can be used. This formulation has been subjected to limited stability tests and has been shown to perform well. The given data are suggestions without any guarantee aimed to support customers' development.