



LACTALIS CANADA
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Plain Muffin

with

Berries or Chocolate Chips

featuring Eggstend® 300

Formula - Margarine Base	% by Weight
Sugar	19.17
Margarine	11.00
Buttermilk	6.00
Vanilla	0.40
Water	12.04
Water	6.75
Eggstend® 300	2.25
All Purpose Flour	27.39
Salt	0.44
Baking Soda	0.56
Baking Powder	1.00
Berries or Chocolate Chips	13.00
Total	100.00

Procedure

- Cream sugar and margarine in a Hobart type mixer for 2 minutes on medium speed.
- Hand blend, in a separate container the remaining liquid ingredients.
- In another container, sift together and wire whisk the remaining dry ingredients.
- Add half of the liquid ingredients blend on low for 30 seconds. Scrape. add half of the dry ingredients blend on low for 30 seconds. Scrape.
- Add the remaining liquid and dry ingredients in the same way as above.
- Fold in chocolate chips or berries (that have been lightly dusted with flour) by hand.
- For regular muffins pour 65 - 110 grams of batter into lined muffin tins.
- Bake at 385°F for approximately 25-27 minutes.

The information contained herein is, to the best of our knowledge, accurate. The data outlined and the statements made are intended only as a source of information. No warranties, expressed or implied, are made. On the basis of this information, it is suggested that you evaluate the product on a laboratory scale prior to use in a finished product. The information contained herein should not be construed as permission for violation of intellectual property rights.

BULLETIN # 19
Version # 2.0

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Plain Muffin
with
Berries or Chocolate Chips
Control

Formula	% by Weight
Sugar	19.17
Margarine	11.00
Liquid Whole Egg	9.00
Buttermilk	6.00
Water	12.04
Vanilla	0.40
All Purpose Flour	27.39
Salt	0.44
Baking Soda	0.56
Baking Powder	1.00
Berries or Chocolate Chips	13.00
Total	100.00

Procedure

- Cream sugar and margarine in a Hobart type mixer for 2 minutes on medium speed.
- Add Liquid Whole Egg and continue mixing for 2 minutes on medium-low speed.
- Hand blend, in a separate container the remaining liquid ingredients.
- In another container, sift together and wire whisk the remaining dry ingredients.
- Add half of the liquid ingredients blend on low for 30 seconds. Scrape, add half of the dry ingredients blend on low for 30 seconds. Scrape.
- Add the remaining liquid and dry ingredients in the same way as above.
- Fold in chocolate chips or berries (that have been lightly dusted with flour) by hand.
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