

# PRODUCT DATA SHEET

## CRUSTOFFIN RM

### MUFFIN MIX

#### PRODUCT DESCRIPTION

Crustoffin RM is a premix for the preparation of soft, moist and yummy egg based muffins with good bloom.

#### INGREDIENTS

Sugar, Wheat flour, Milk solids, Starch, Emulsifiers (INS475, INS471, INS433), Raising agents (INS 500(ii), INS450(i), INS341(i)), Stabilizers (INS415, INS466), Iodized salt and Flavours.

#### SPECIFICATION

##### Physico-chemical

Parameter	Unit	Standard
Appearance	NA	Fine powder
Moisture	%	6 (Max)

##### Nutritional parameters per 100g product - approximate value

Parameter	Unit	Standard
Carbohydrates	gm	82.30
Sugar	gm	51
Protein	gm	5.10
Fat	gm	Less than 1
Energy value	K. Cal	355

#### ALLERGEN DETAILS

Allergens	Substance Contained <sup>1</sup>
Celery	No
Cereals containing Gluten <sup>2</sup>	Yes
Fish	No
Crustaceans	No
Egg and Egg products	No
Milk (including lactose)	Yes
Lupin	No
Molluscs	No
Mustard	No
Nuts <sup>3</sup>	No
Peanuts	No
Sesames	No
Soy	No
Sulphur dioxide and sulphites(>10mg/kg)	No



**crust 'n' crumb**

FOOD INNOVATIONS INDIA LIMITED

Block - 32, KINFRA Small Industries Park, Nellad P. O.,  
Pin: 686 669, Muvattupuzha, Ernakulam, Kerala, India

Tel: +91-484-2597700/ 2769500

contact@crustncrumb.com

www.crustncrumb.com

f /mycrustncrumb



# PRODUCT DATA SHEET

## CRUSTOFFIN RM

### MUFFIN MIX

1. Definition of substances according to EU Regulation 1169/2011, as amended. List covers allergens mentioned in 21 USC 301 (US) and GB 7718-2011 (china)
2. ie, wheat , Rye, Barley, Oats, Spelt, Kamut,
3. ie, almond, hazelnut, walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut, Queensland nut

#### APPLICATION RECIPE

Crustoffin RM	1000gm
Egg	350gm
Water	300gm
Vegetable oil	250gm
Nut*	150gm
Raisins & tutty fruity*	As required for topping

Nuts, Raisins and tutty fruity are optional for better taste and appearance

#### METHOD OF PREPARATION

1. Place all ingredients (except raisins and tutty fruity) in the mixing bowl.
2. Mix with Whisk attachment on low speed for 1minute.
3. Scrape the sides and centre of the bowl to facilitate even mixing and mix on medium speed for 1 -2 minutes.
4. Scale as required into cups. (Sprinkle raisins and tutty fruity on the top as required).
5. Bake at 180 to 185<sup>0</sup> C for 20 to 25minutes/ until baked well.

#### PACKING

1Kg, 5Kg and 25Kg Bags

#### STORAGE

Store in a cool and dry place. Keep away from moisture and direct sunlight. Close the bag / container properly air tight once opened.

#### SHELF LIFE

Best before 6 Months from the production date under suggested storage condition.



**crust 'n' crumb**

FOOD INNOVATIONS INDIA LIMITED

Block - 32, KINFRA Small Industries Park, Nellad P. O.,  
Pin: 686 669, Muvattupuzha, Ernakulam, Kerala, India

Tel: +91-484-2597700/ 2769500

contact@crustncrumb.com

www.crustncrumb.com

f /mycrustncrumb

