

Pre-Deposited Muffins



Baking & Handling Instructions

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Pre-Deposited Options



Lipari Code	Product Description	PK/Size
841126	BLUEBERRY	75/6.25 Oz.
841161	CRANBERRY ORANGE NUT	75/6.25 Oz.
841119	BANANA NUT	75/6.25 Oz.
841189	RAISIN BRAN	75/6.25 Oz.
841182	PISTACHIO NUT	75/6.25 Oz.
841154	CINNAMON COFFEE	75/6.25 Oz.
841147	CHOCOLATE CHIP	75/6.25 Oz.
841133	BUTTER RUM	75/6.25 Oz.
841168	DOUBLE CHOCOLATE	75/6.25 Oz.
841196	TRIPLE BERRY BLAST	75/6.25 Oz.
349239	CORN	48/4.5 Oz.



Pre-Deposited Muffin Options



Lipari Code	Product Description	PK/Size
842316	BLUEBERRY	96/4.5 Oz.
974078	CRANBERRY ORANGE	96/4.5 Oz.
842330	CINNAMON CHIP	96/4.5 Oz.
842323	CHOCOLATE CHIP	96/4.5 Oz.
842365	PISTACHIO	96/4.5 Oz.
842372	TRIPLE BERRY	96/4.5 Oz.
842351	DOUBLE CHOCOLATE	96/4.5 Oz.
992069	LEMON POPPY	96/4.5 Oz.
842309	BANANA NUT	96/4.5 Oz.
842358	FRENCH TOAST	96/4.5 Oz.



Pre-Deposited Muffin Options

Lipari Code	Product Description	PK/Size
100321	BLUEBERRY	75/5.4 Oz
100323	CRANBERRY ORANGE	75/5.4 Oz
100328	CINNAMON CHIP	75/5.4 Oz
100329	CHOCOLATE CHIP	75/5.4 Oz
100330	PISTACHIO	75/5.4 Oz
100331	DOUBLE CHOCOLATE	75/5.4 Oz
100332	LEMON POPPY	75/5.4 Oz
100333	BANANA NUT	75/5.4 Oz

Lipari Code	Product Description	PK/Size
996203	BLUEBERRY	75/6.25 Oz.
996206	CRANBERRY ORANGE	75/6.25 Oz.
996212	CHOC CHIP	75/6.25 Oz.
996209	BANANA	75/6.25 Oz.
996215	PISTACHIO FLAVOR	75/6.25 Oz.
996218	DOUBLE CHOCOLATE CHIP	75/6.25 Oz.
317730	CINNAMON CHIP	75/6.25 OZ.
291945	LEMON POPPY	75/6.25 OZ.
291948	RAISIN BRAN	75/6.25 OZ.



Baking & Handling Overview

- 1) Storage – Keep muffins frozen at 0° or below until ready to use.
- 2) Remove desired number of muffins from freezer.
- 3) Carefully slit the plastic covering and slide tray out. (*Keep plastic to re-cover any unused batter before returning to the freezer*).
- 4) Place pre-portioned muffin pucks into your muffin pans. (*Optional: to avoid sticking spray tops of pans w/pan release prior to placing muffins in baking pans*).
- 5) Pre-heat oven based on temperature recommendations below.
- 6) Allow muffins to thaw for approximately 30-60 min. (*time will vary depending on size of muffin puck and shop conditions*).
- 7) Garnish top of muffin prior to baking - as desired.
- 8) Bake as directed.
- 9) Muffins are done when top springs back to light touch.
- 10) Cool completely prior to packaging.



Step 2-3



Step 4



Step 6



Step 8

Type of Oven & Recommended Temp.	Thaw Muffins	Estimated Bake Time
Rack/Deck Oven-350°-375°	30-60	4.5 Oz. 25-30 min
Convection Oven – 325°-350°	Minutes	5.4 Oz. & 6.25 Oz. - 35-40 min.



Garnishing Suggestions

Garnishing muffins creates eye appeal. It can be as simple as a single topping applied prior to baking or for a more enhanced gourmet muffin a combination of toppings can be used. Create your own signature muffins using either the suggestions below or additional toppings of your choosing.

Product Description	Suggested Toppings
BLUEBERRY	Coarse Sugar, or #823808 Vanilla Streusel,
CRANBERRY ORANGE	Chopped Walnuts, Coarse Sugar, or #823808 Vanilla Streusel,
CINNAMON or French Toast	#498388 Cinnamon Streusel, Coarse Sugar, Cinnamon Chips, White Chocolate Chips, or Chopped Walnuts.
PISTACHIO NUT	Chopped Walnuts, Coarse Sugar, or well drained chopped maraschino cherries.
DOUBLE CHOCOLATE CHIP	Chocolate Chips, White Chocolate Chips, Chopped Nuts, Coarse Sugar, or #823808 Vanilla Streusel.
BANANA WALNUT	Chopped Walnuts, Chocolate Chips, #823808 Vanilla Streusel, #498388 Cinnamon Streusel, Coarse Sugar.
CHOCOLATE CHIP	Coarse Sugar, Chocolate Chips, White Chocolate Chips, or #823808 Vanilla Streusel,
CORN	Corn Meal, Coarse Sugar, Corn Flakes, or #823808 Vanilla Streusel,
BUTTERSCOTCH OR BUTTER RUM	Butterscotch chips, Coarse Sugar, or #823808 Vanilla Streusel,
TRIPLE BERRY	Coarse Sugar, or #823808 Vanilla Streusel.
APPLE CINNAMON	Coarse Sugar, Chopped Nuts, #823808 Vanilla Streusel, or #498388 Cinnamon Streusel.
LEMON POPPY	Poppy Seeds, Coarse Sugar, or #823808 Vanilla Streusel,
PEACH	Coarse Sugar, White Chocolate Chips, or #823808 Vanilla Streusel,
RAISIN BRAN	Coarse Sugar, Bran Flakes, or #823808 Vanilla Streusel,



Packaging Options



Muffin Size	Single Serve Options	2 Count	4 or 6 Count	Family Pack
4.5 Oz.	#869700 - 500 Ct. 4"X2"X1" <i>Cellophane Bags</i> (2 Mil.) for single serve 4.5 Oz. or 6.25 Oz.	#974594 – Detroit 500/2 ct. <i>Clear hinged container</i> for 4.5 Oz. Muffins	#461009 Inno-Pak 150/6 Ct. <i>Clear hinged container</i> for 4.5 Oz. muffins.	#461011 Inno-Pak 100/12 ct. <i>Clear hinged container</i> for 4.5 Oz. muffins.
6.25 Oz.	#461005 Inno-Pak 270/1 ct. <i>Clear hinged container</i> for single serve 4.5 Oz. or 6.25 Oz.	#829200 – Inline 500/2 ct. <i>Clear hinged container</i> For 6.25 Oz. Muffins	#577030 Lindar 150/4 ct. <i>Clear hinged container</i> for 6.25 Oz. muffins	