



EDITION 1

FOODSOLUTE® MUFFINSOL

MUFFINS | SPONGE CAKE | SHEET CAKE | WAFFLES

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Solutions for your ideas - that is the claim of Th. Geyer Ingredients when it comes to services and innovative products for you: That is why our new FOODSOLUTE® MuffinSol fits in perfectly.

Whether it's a moist American muffin, a refreshingly lemony sponge cake, or a warm, appetisingly fragrant waffle - with the FOODSOLUTE® MuffinSol you can transform your creative ideas into fresh, high-quality baked goods.

Our FOODSOLUTE® MuffinSol convinces with its rounded taste, juiciness and versatility. You also save valuable time, because it is so easy to use. Your customers will be delighted by both the pleasantly sweet taste experience and the naturalness. Because the mix has a particularly friendly declaration and thus corresponds to the trend towards more conscious nutrition.

We don't just supply you with the product. You will also receive a selection of delicious recipe ideas to inspire you. With the FOODSOLUTE® MuffinSol, you can literally give your innovative ideas free.

INGREDIENT LIST FOODSOLUTE® MUFFINSOL

Wheat flour*

Modified starch

Baking powder E450 & E500

Natural flavours

Salt

** contains wheat*



BASIC RECIPES

MUFFIN MIX LIGHT

	gram	%
MuffinSol FS902125	2.550	25.5
Sugar	2.550	25.5
Whole egg	1.780	17.8
Water	1.400	14.0
Sunflower oil BF100221	1.620	16.2
Total weight	10.000	

MUFFIN MIX DARK

	gram	%
MuffinSol FS902125	2.550	25.5
Sugar	2.550	25.5
Whole egg	1.780	17.8
Water	1.400	14.0
Sunflower oil BF100221	1.620	16.2
Cocoa powder	100	1.0
Total weight	10.000	

MUFFIN MIX BEARING

	gram	%
MuffinSol FS902125	2.550	25.5
Sugar	2.550	25.5
Whole egg	1.780	17.8
Water	1.400	14.0
Sunflower oil BF100221	1.620	16.2
LinSol Flour FS200020	100	1.0
Total weight	10.000	



VANILLA MUFFINS / WEIGHING 115 G / MAKES 98 MUFFINS

	gram
Muffin Mix Light	10.000
Inclusion / Choco Chunks white (13.00 %)*	1.300
Topping / Choco Chunks white (2.20 %)*	220
Total weight	11.520

CHOCO MUFFINS / WEIGHING 115 g / MAKES APPROX. 96 MUFFINS

	gram
Muffin Mix Light	10.000
Inclusion / Choco Chunks dark (11.20 %)*	1.120
Topping / Choco Chunks dark (5.60 %)*	560
Total weight	11.680

* Based on the muffin mass

Making muffins:

- Run the inclusion under briefly
- Fill 115 g muffin mass into tulip capsules (place tulip capsules in muffin tray)
- Sprinkle the topping on the muffin mixture
- Bake the muffins



Stir

1 min. slow speed /
2 min. medium speed /
coarse rod



Baking temperature
approx. 180 °C



Baking time
approx. 35 minutes



BLUEBERRY MUFFINS / WEIGHING 115 g / MAKES APPROX. 98 MUFFINS

	gram
Muffin Mix Light	10.000
Natural blueberry flavour SY653498 (0.15 %)	15
Inclusion / Blueberry (frozen goods) (13.00 %)*	1.300
Topping / Blueberry (frozen goods) (2.20 %)*	220
Topping / Crumble (9.80 %)*	980
Total weight	12.515

WINTER MUFFINS / WEIGHING 115 g / MAKES APPROX. 104 MUFFINS

	gram
Muffin Mix Light	10.000
Natural cinnamon flavour SY299522 (0.05 %)	5
Natural walnut flavour SY447907 (0.40 %)	40
Inclusion / Apple pieces (7.60 %)*	1.000
Inclusion / Chopped walnuts (5.40 %)*	1.000
Topping / Apple pieces (1.00 %)*	100
Topping / Chopped walnuts (1.00 %)*	100
Topping / Crumble (10.40 %)*	1.040
Total weight	13.285

* Based on the muffin mass



Stir

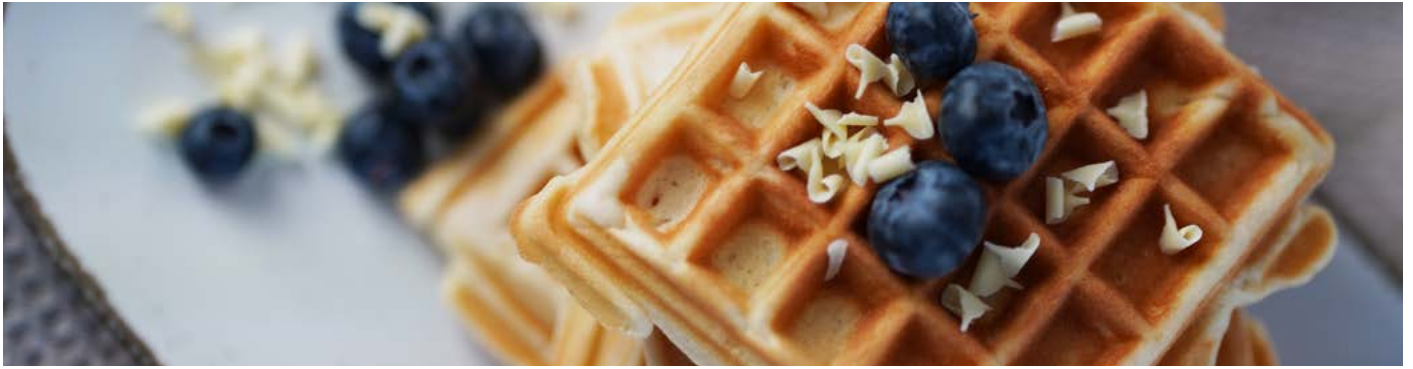
1 min. slow speed /
2 min. medium speed /
coarse rod



Baking temperature
approx. 180 °C



Baking time
approx. 35 minutes



WAFFLES / WEIGHING 90 g PRO WAFFEL / MAKES APPROX. 122 WAFFLES

	gram
Muffin Mix Light	10.000
Inclusion / Decorating sugar (10 %)*	At pleasure
Topping / Caramel filling CB 76 S*	At pleasure
Topping / Powdered sugar	At pleasure

* Based on the muffin mass

Production:

- Stir the inclusion into the batter just before baking, if needed
- Pour the mixture onto the waffle iron
- Bake the waffle
- After baking, decorate the waffle with the toppings as desired



Baking time
approx. 1.5 minutes



SPONGE CAKE WITH FRUITS / WEIGHING 1650 g / TINPLATE 60 CM X 20 CM / MAKES APPROX. 6 TRAYS

	gram
Muffin Mix Bearing	10.000
Topping / Morello cherry (48 %)*	4.800
Topping / Crumble (24 %)*	2.400
Topping / Powdered sugar	At pleasure
Total weight	17.200

* Based on the muffin mass

Production:

- Spread the mixture onto a greased and lightly floured baking tray
- Spread the cherries evenly over the mixture
- Sprinkle the crumble over the cherries
- Bake and leave to cool
- Sieve with powdered sugar as required



Baking temperature
approx. 180 °C



Baking time
approx. 45 minutes



FRUIT CAKE / WEIGHING 40 g / MAKES APPROX. 250 FRUIT CAKE

	gram
Muffin Mix Bearing	10.000
Topping / Morello cherry (45 %)*	4.500
Topping / Mandarins (45 %)*	4.500
Topping / Powdered sugar	At pleasure
Total weight	19.000

* Based on the muffin mass

Production:

- Fill 40 g of the muffin mixture into stainless steel rings (stainless steel rings 8 cm in diameter)
- Spread the tangerines and cherries evenly over the mixture
- Bake and leave to cool
- Sieve with icing sugar as required



Baking temperature
approx. 180 °C



Baking time
approx. 30 minutes



SPONGE CAKE TYPE LEMON / WEIGHING 150 g / MAKES APPROX. 66 SPONGE CAKES

	Gramm
Muffin Mix Light	10.000
Natural lemon flavour SY654500 (0.10 %)	10
Total weight	10.010

Production:

- Fill 150 g muffin mixture into the moulds
- Place the oil sticks
- Bake the cakes
- After baking, remove the cakes from the moulds and leave to cool
- Baking tin: 10 cm x 4.5 cm x 6.5 cm



Baking temperature
approx. 180 °C



Baking time
approx. 30 minutes



SPONGE CAKE TYPE MARBLE / WEIGHING 150 g / MAKES APPROX. 100 SPONGE CAKE

	gram
Muffin Mix Light	10.000
Muffin Mix Dark	5.000
Total weight	15.000

Production:

- For the sponge cake type marble, prepare the light and dark masses separately
- Pour 100 g muffin mix light and 50 g muffin mix dark into the moulds and mix both with a fork mix both masses according to the desired pattern
- Place the oil sting
- Bake the cakes
- After baking, take the cakes out of the moulds and let them cool down
- Baking tin: 10 cm x 4.5 cm x 6.5 cm



Baking temperature
approx. 180 °C



Baking time
approx. 30 minutes



SPONGE CAKE TYPE CHOCO / WEIGHING 150 g / MAKES APPROX. 74 SPONGE CAKE

	gram
Muffin Mix Dark	10.000
Inclusion / Chocolate lentils (12.0 %)*	1.200
Total weight	11.200

* Based on the muffin mass

Production:

- Run the inclusion under briefly
- Pour 150 g of muffin mixture into the tin
- Place the oil sting
- Bake the cakes
- After baking, remove the cakes from the moulds, let them cool down and decorate as desired
- Baking tin: 10 cm x 4.5 cm x 6.5 cm



Baking temperature
approx. 180 °C



Baking time
approx. 30 minutes



FEMTORP® CUPCAKES (MOUSSE BLUEBERRY) / WEIGHING 35 g / MAKES APPROX. 285 CUPCAKES

	gram
Muffin Mix Light	10.000
Topping / FEMTORP® - Mousse Blueberry FT910006 (65.55 %)*	6.555
Topping / Blueberry*	570
Total weight	17.125

* Based on the muffin mass

Production Cupcake:

- Fill 35 g muffin mixture into capsules (place capsules in muffin tray)
- Bake the muffins and leave to cool
- Prepare the Femtorp® Mousse according to the manufacturing instructions
- Pipe the mousse onto the cupcakes using a piping bag
- Decorate with cultivated blueberries

	gram
FEMTORP® - Mousse Blueberry FT910006 (1 Bag)	600
Water	1.000 ml

Production Femtorp® Mousse:

- Pour 1000 ml of water into the kettle, add one sachet of Femtorp®
- Stir in for 1 minute at slow speed
- Leave to swell for 4 minutes
- Then whisk at high speed for 4 minutes



Stir

Leave to swell for 1 minute at low speed,
then whip for 4 minutes at high speed



Baking time

approx. 30 minutes



The following appliances were used for the production:

- MIWE CONDO deck oven
- Rego PM80 slinging machine



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