

With IREKS' gluten-free muffin mix, individuals who have gluten intolerance or dietary restrictions related to gluten can continue to enjoy a wide variety of muffins, cakes, swiss rolls, biscuits, pastries and cookies.

The wonder about this gluten-free mix is its **versatility** and the resulting **taste and texture**.

The mix is produced under strict requirements and the added assurance of laboratory testing.

To produce truly gluten-free products, avoid contamination from flour or grains from wheat, rye, spelt, barley or oats during storage and production.



*Delicious Muffins*



*Healthy Cakes*



*Crispy Cookies*

## Muffins

Mix	1000 g
Whole egg	500 g
Oil	350 g
Water	150 g
Total	2000 g
IQF blueberries *Optional	250 g

### Method

Mixing time : 2-3 min  
 Baking Temperature : 180°C  
 Baking Time : 20-25 min

Muffin weight: 75-80g  
 Total muffin produced  
 from 1kg mix : 25pcs

## Cookies

Mix	1000 g
Potato Starch	300 g
Butter	550 g
Eggs	250 g
Vanilla Prima	6.3 g

### Method

Mix soften butter and eggs thoroughly.  
 Add in vanilla prima and continue mixing.  
 Add in dry ingredients and mix well.

Baking Temperature:  
 200°C Top, 180°C Bottom  
 Baking time: 10 - 12 min

## Muffin Mix Gluten Free

IRK131101  
 12.5 kg bag  
 500 g packet

### Pastry Pro SDN. BHD. 273494-K

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2011-03-17