Thompsons Food Service Ltd.
Nelsons Yard
South Denes Road
Great Yarmouth
Norfolk
NR30 3PR

Tel: 01493 249649
Fax: 0845 051 8772
E-Mail: accounts@tfsltd.co.uk
Web: www.tfsltd.co.uk

Middleton Gluten Free Chocolate Muffin Mix - Information

A rich, gluten free, chocolate muffin mix suitable for adding fruit pieces, choc chips etc.

TFS Product Code: 025928
Suppliers Product Code:
Information Last Updated: 16/12/2022
Date Produced: 25/11/2026



Allergy Information

Key: Contains | May Contain

Sesame | Gluten | Crustaceans | Eggs | Lupin | Nuts

Milk | Celery | Sulphur Dioxide | Soya | Cereal | Peanuts

Fish | Molluscs | Mustard

Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	359.00
Energy (kJ)	1525.00
Protein (g)	2.10
Carb (g)	85.00
Of Which Sugars (g)	45.00
Fat (g)	1.00
Of Which Saturates (g)	0.50
Fibre (g)	0.00
Salt (g)	1.50

Dietary Information

Key: Suitable for

Kosher | Vegetarian | Halal | Vegan

Please Note: This information has been supplied by manufacturers and other third parties to Thompsons Food Service Ltd. Whilst we take steps to ensure the information is correct and regularly updated, we give no warranty and no guarantee to the accuracy of this information. Product information and ingredients may change; please always read product labels carefully in addition to this document for accuracy. Please also consider changes to ingredients when products have been substituted.

Registered Office: Nelsons Yard, South Denes Road, Great Yarmouth, NR30 3PR, England
Company No: 07107278 VAT No: GB 986 0801 93 Directors: E. Thompson, R. Thompson, T. Thompson

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Ingredients

Sugar, Maize Starch, Rice Flour, Reduced Fat Cocoa Powder (6.23%), Potato Starch, Raising Agents (E500(ii), E341(i)), Salt, Tapioca Starch, Thickener (Xanthan Gum), Chocolate Flavour (0.1%), Flavouring, Acidity Regulator (Sodium Ascorbate).

Handling Information

Directions for Use

Gluten Free Preparation Instructions: Dry Mix: 500g Oil: 240ml Eggs: 4 Water: 60ml 1. Place the weighed out mix in the mixing bowl. 2. Select the beater attachment. 3. In a separate container mix together all of the liquids. 4. Add the liquids to the dry mix for 1 minute on a slow speed. 5. Scrape down and mix for a further 3 minutes on a medium speed. 6. Additions of fruit or choc chips can be folded in at the end of the mixing time. 7. Scale at 65g into muffin cases. 8. Bake at 200°C/400°F/Gas Mark 6 (Fan Oven 180°C) for 25 minutes. 9. Cooking times and temperatures will vary. Gluten Free Vegan Preparation Instructions: Dry Mix: 500g Vegan Spread: 230g Soya Yoghurt: 230g 1. Add dry mix to a mixing bowl. Select beater attachment. 2. Then add the vegan spread to the dry mix and mix on slow speed for 2 minutes. 3. Add the yoghurt and mix on slow speed for 1 minute. 4. Scrape down and mix for a further 1 minute on slow speed. 5. Additions of fruit or choc chips can be folded in at the end of the mixing time. 6. Scale at 65g into muffin cases. 7. Bake at 200°C/400°F/Gas Mark 6 (Fan Oven 180°C) for 25 minutes. 8. Cooking times and temperatures may vary.

Storage Instructions

Store in a cool dry place away from strong odours and direct sunlight.

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