

	Low Ratio- Control		High Ratio- Control		Gluten Free		
Ingredients	Baker %	Quantity	Baker %	Quantity	Ingredients	Baker %	Quantity
1st Stage		(in g)					
Bread Flour	100	825	100	5000	Corn Starch	34.6	
Sugar	70	577.5	105	5250	Tapioca Starch	22.3	
SALP Baking Powder	5	41.3	6	300	White Rice Flour	22.3	
Nonfat Dry Milk	7.5	61.9	7.5	375	Brown Rice Flour	9.9	
Xanthan Gum	0.3	2.5	0.3	15	Nonfat Dry Milk	9.9	
Pre-gel starch (Miragel)	5	41.3	8	400	Guar Gum	1	
Salt	3	24.8	2	100	This is the replacement for flour ingredients remain same.		
CMC Gum	0	0	0.3	15			
Soy Flour	0	0	2	100			
Wheat Gluten	0	0	3	150			
Emulsifier	0	0	3	150			
Corn Syrup (42DE)	5	41.3	0				
Cake Shortening	30	247.5	0				
Oil	20	165	70	3500			
Liquid Whole Eggs	70	577.5	80	4000			
Water	50	412.5	75	3750			
Vanilla Extract	1.5	12.4	2	100			
Potassium Sorbate	0	0	0.3	15			
Frozen Blueberry	62	513	78.8	3947.4			

Muffin Method

>Combine dry ingredients.

>Dry blend on 1st speed for 1minute.

>Add shortening and oil.

>Mix on 1st speed for 4-5minutes.

>Add liquid ingredients to the bowl gradually to form a smooth paste

>1min. Mix on 1st speed for 2minutes (just until flour is dampered)

>after that incorporate blueberries in the mixture

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, other