



Muffin Flats ® Built for BIC opening a Classroom of Possibilities

THAW TIME

Due to the unique shape of the finished product, we have found that Muffin Flats ® thaw in less than half of the traditional amount of time required for thaw on traditional muffin and mini loaf products. The quicker thaw time allows for more product to be handled in a shorter period of time which is critical during AM Breakfast and BIC service.

BEST IN CLASS PACKAGING & DESIGN

Muffin Flats ® packaging contains a proprietary film lamination process and design. The unique lamination process developed allows the product packaging to be handled and opened in the classroom while generating less than half of the noise created on typical BIC products found in the school food service industry. Additionally, our process allows us to create the first matte film designed product with retail compliant branding and graphics for the school food service industry.

MASTER CASE SHAPE AND FOOD SERVICE BOX SIZING

The unique shape of the Muffin Flats® allows us to create the most space-efficient finished case of muffin products in the school food industry! Our product shape and packaging allows for an average 40%+ smaller case cube compared to traditional muffins or mini loaves, as well as the most product per pallet in the muffin category. Muffin Flats® average two times as much product per pallet that traditional muffins or mini loaves. The space efficiency in packing allows for the storage savings in schools freezers as well as handling the volume of school food needs requires space than ever before!

GRAB AND GO ANYTIME

Originally built for breakfast in the classroom, we have found that Muffin Flats® has become a student favorite all day! Why may you ask? Due to the unique shape, the product has become a grab and go favorite as it can easily be consumed on the go compared to traditional muffin products. Additionally, due to the shape, we have found that students are not only more likely to take the product, but take and consume the product at any point of the day. The shape allows for the product to be half consumed if desired and can easily be saved for later by just folding the package in half. This is not something found in traditional round muffins or mini loaves served in the school food service industry.

CERTIFIED NUT FREE PRODUCTION FACILITY

Due to the ever-growing demand and importance of child allergens, we have vetted our entire supply chain from top to bottom for all ingredients and packaging used in our production. We have ensured all suppliers have certified nut-free production of raw materials as well as all aspects of their facilities. We feature a Nut Free logo on the front of each individually printed package as well as on our master case label.

BEST IN CLASS INGREDIENTS

We are the only mass-production bakery in the country where all of our eggs are brought in fresh daily, broken in our own sister facility on location, and used exclusively in our production. We additionally source all of our ingredients from domestic suppliers of the highest grade and quality. We never use artificial colors, flavors, or sweeteners in our products.

SQF LEVEL 3 FOOD SAFETY & HANDLING

With the highest food safety certification, our production facility and suppliers are all Safe Quality Food (SQF) complaint & FSMA Certified. Our facility and production line is certified as SQF Level 3, with a 99%+ food safety auditing rating. All muffin flats are produced in an entirely automated baking system, in which there are no hands in our production process until the product is wrapped in our printed film. This allows us to ensure the highest level of food safety and compliance for students across the USA!