A Mei-flavor muffin product was prepared by adding Mei-sauce into muffin batter. Up to 40% Mei-sauce was used so that a final product with specific flavor from Mei was in anticipation. The results thus obtained were as follows: 1. Water contents of Mei-flavor muffin ranged at 31.6% to 35.9% by adding Mei-sauce at 0, 10%, 30% and 40%. There were no significant differences among the values (p > 0.05). 2. The muffin product without Mei-sauce addition showed 6.5% in crude protein, while 11.7% for that of 40% addition. There were no significant differences among the values (p > 0.05). 3. The products without addition of Mei-sauce showed the largest values in weight and volume. On the contrary, the minimum values were observed for the products adding Mei-sauce to 40%. The lower addition the higher specific volume indicated that Mei-sauce addition put the final product at a disadvantage in leavening. The fact that the products without Mei-sauce addition had the lowest value in baking detrition also indicates that Mei-sauce decreased the water keeping capacity. 4. The L, a, b values for the products added with 40% Mei-sauce were 56.58, 10.75, 20.80, respectively, while the lowest values 33.55, 1.40, 12.84, respectively, for that of without addition. The changes in color were resulted from the original color of Mei-sauce. 5. The hardness of muffin products obviously decreased with the addition content of Mei-sauce. The product without addition of Mei-sauce showed inherent style, while the style of the muffin product would be distorted by adding an excess of Mei-sauce. 6. According to hedonic sensory test, the product prepared with addition of 30% Mei-sauce showed the maximum acceptability. The specifically obvious Mei-flavor made a contribution of the result. 7. The products added with Mei-sauce showed lower total counts during storage. This phenomenon might result from the effect of high acid in Mei-sauce. 8. The total counts for the product stored at room temperature exceeded the standard level at the 7th day. Based on sensory test from the acceptance of physical properties and flavor, the shelf life might be settled for 3 days, while 30th day and 20 days were determined for storage at 4℃, respectively.