



## Product Specification

Monday, 20 May 2024

Bread and Yeast Compounds - Bread Premixes and Concentrates

07/23-B

<b>Product Name:</b>	<b>PANE MAGGIA 100%</b>		
<b>Product Code:</b>	<b>3901</b>		
<b>Description:</b>	Premix in powder form		
<b>Function:</b>	For the production of European style crusty bread and rolls.		
<b>Ingredient Listing:</b>	<b>Wheat</b> Flour, Dried <b>Wheat</b> Sourdough, <b>Gluten</b> Flour, Salt - Iodised, Malt Flour ( <b>Barley</b> ), Folic Acid.		
<b>Packaging:</b>	3901-55 Plastic bag 15 kg.		
<b>Shelf Life &amp; Storage:</b>	Cool, dry conditions up to 12 months		
<b>Nutrition Information (per 100g):</b>	Energy - kcal	342	
	Energy - kj	1430	
	Protein g	13.1	
	Fat - Total g	2	
	Fat - Saturated g	0.3	
	Carbohydrate - Total g	64.5	
	Carbohydrate - Sugar g	1.1	
	Dietary Fibre g	4.2	
	Sodium mg	985	
	<b>Gluten</b>		
	<b>Wheat</b>		

**GMO Status:** Does not require any GM label statement under Standard 1.5.2 of the ANZFA regulations.

**General:** This product shall at the time of delivery conform in every respect to the provisions of the Australia/NZ food standards and regulations made there under. Customers exporting this product or items made using this product should check compliance with the importing country regulations.