



Product Specification

Sunday, 19 May 2024

Bread and Yeast Compounds - Bread Bases

02/10-G

Product Name: FINO MEAL BASE

Product Code: 3914

Description: Specialty blend of wheat bran and milled wheat grain.

Function: For the production of wheat meal breads and rolls.

Usage: Replaces a proportion of flour in standard bread recipes.
For brown bread use 24% with 76% flour.
For wholemeal use 36% with 64% flour.

Ingredient Listing: **Wheat** Bran, Wholemeal Flour (**wheat**), Sugar, **Gluten** Flour, Malt Flour (**Barley**), Honey Powder, Emulsifier (472e), Flavour, Free Flow Agent (170).

Packaging: 3914-41 Plastic bag 8 kg.

Shelf Life & Storage: Cool, dry and dark conditions up to 6 months

Nutrition Information (per 100g):	Energy - kcal	286
	Energy - kj	1197
	Protein g	14
	Fat - Total g	3.5
	Fat - Saturated g	0.2
	Carbohydrate - Total g	52.6
	Carbohydrate - Sugar g	7.8
	Dietary Fibre g	21.6
	Sodium mg	18

**Gluten
Wheat**

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.

Product manufactured on plant that handles wheat, soy, milk, egg, tree nut and seed products.