



**Product Specification**

Monday, 13 May 2024

Bread and Yeast Compounds - Bread Bases

07/23-E

**Product Name:** FINO GRAIN BASE

**Product Code:** 3919

**Description:** Specialty blend of seeds and grains

**Function:** For production of grain breads and rolls.

**Usage:** Replaces part of flour in standard bread recipes.  
Replace 15% of the flour for a light grain bread.  
Replace up to 35% of the flour for a heavier grain bread.  
Roll the dough pieces in FINO GRAIN BASE after moulding for a different finish.

**Ingredient Listing:** Linseeds, **Wheat** Flakes, Corn Meal, Malt Flakes (**Barley**), Folic Acid.

**Packaging:** 3919-51 Plastic bag 15 kg.

**Shelf Life & Storage:** Cool, dry and dark conditions up to 12 months

**Nutrition Information (per 100g):**

Energy - kcal	400.6
Energy - kj	1674.5
Protein g	16.3
Fat - Total g	15.1
Fat - Saturated g	1.2
Carbohydrate - Total g	55
Carbohydrate - Sugar g	0
Dietary Fibre g	15.5
Sodium mg	14.6

**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.