



## Product Specification

Friday, 17 May 2024

Gluten Free - Gluten free cakes, breads and pastries

08/20-A

**Product Name:** FINO WHEAT AND GLUTEN FREE FLOUR

**Product Code:** 3961

**Description:** Premix in powder form

**Function:** For general use as a gluten free flour replacement.

**Ingredient Listing:** Maize Starch, Modified Starch (1422), Rice Flour, Raising Agents (450, 500), **Soya** Flour.

**Packaging:** 3961-40 Plastic bag 10 kg.

**Shelf Life & Storage:** Cool, dry and dark conditions up to 24 months

<b>Nutrition Information (per 100g):</b>	Energy - kcal	360
	Energy - kj	1506
	Protein g	1.35
	Fat - Total g	0.4
	Fat - Saturated g	0.2
	Carbohydrate - Total g	86.4
	Carbohydrate - Sugar g	0
	Dietary Fibre g	0.03
	Sodium mg	323

### **Soy**

## **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.