

Product Specification

Tuesday, 21 May 2024

Bread and Yeast Compounds - Bread Premixes and Concentrates

07/23-G

Product Name:	HERCULES BREAD CONCENTRATE
Product Code:	3935
Description:	A powdered concentrate product.
Function:	For the convenient production of all types of yeast goods.
Usage:	5% on flour weight.
Ingredient Listing:	Salt - Iodised, Wheat Flour, Gluten Flour, Emulsifier (472e, 481), Soy a Flour, Vegetable Oil, Malt Flour (Barley), Free Flow Agent (170), Sugar, Flour Improver (300), Enzymes, Folic Acid.
Packaging:	3935-51 Plastic bag 15 kg.
Shelf Life & Storage:	Cool, dry and dark conditions up to 9 months
Nutrition Information (per 100g):	Energy - kcal399.6Energy - kj1670.3Protein g8Fat - Total g8.38Fat - Saturated g4.32Carbohydrate - Total g33.25Carbohydrate - Sugar g3.11Dietary Fibre g1.53Sodium mg13685Soya ProductsGlutenWheat
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.