



## Product Specification

Friday, 17 May 2024

### Bread and Yeast Compounds - Bread Premixes and Concentrates

07/23-F

<b>Product Name:</b>	<b>BAKELS CROISSANT &amp; DANISH MIX</b>		
<b>Product Code:</b>	<b>3937</b>		
<b>Description:</b>	Premix in powder form.		
<b>Function:</b>	Used for the convenient production of light and flaky Croissants and Danish pastries.		
<b>Usage:</b>	Add yeast and water then mix into a dough before layering with pastry margarine or butter.		
<b>Ingredient Listing:</b>	<b>Wheat</b> Flour, <b>Gluten</b> Flour, Vegetable Oil, Salt - Iodised, Sugar, Malt Flour ( <b>Barley</b> ), Emulsifier (472e,481,471), Flour Improver (300), Enzymes, Folic Acid.		
<b>Packaging:</b>	3937-51 Plastic bag 15 kg.		
<b>Shelf Life &amp; Storage:</b>	Cool, dry and dark conditions up to 9 months		
<b>Nutrition Information (per 100g):</b>	Energy - kcal	461.1	
	Energy - kj	1927.4	
	Protein g	10.6	
	Fat - Total g	4.2	
	Fat - Saturated g	1	
	Carbohydrate - Total g	71.9	
	Carbohydrate - Sugar g	3.5	
	Dietary Fibre g	2.5	
	Sodium mg	563.6	
	<b>Gluten</b>		
	<b>Wheat</b>		
<b>GMO Status:</b>	Does not require any GM label statement under Standard 1.5.2 of the ANZFA regulations.		
<b>General:</b>	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.		