

Product Specification

Tuesday, 21 May 2024

Bread and Yeast Compounds - Bread Improvers**07/23-D**

Product Name: QUANTUM PLUS

Product Code: 1925

Description: Improver in powder form

Function: All purpose improver for bread and yeast goods with additional water absorption.

Usage: Use at 1% on cereal weight.

Ingredient Listing: Emulsifier (481), **Wheat** Flour, **Soya** Flour, Free Flow Agent (170), Flour Improver (300), Enzymes, Folic Acid.

Packaging: 1925-50 Plastic bag 12.5 kg, 1925-30 Plastic bag 4 kg.

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

Nutrition Information (per 100g):	Energy - kcal	377
	Energy - kj	1577
	Protein g	14
	Fat - Total g	34.3
	Fat - Saturated g	29.3
	Carbohydrate - Total g	32.8
	Carbohydrate - Sugar g	4.9
	Dietary Fibre g	3.6
	Sodium mg	6

Gluten**Soya****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.