



## Product Specification

Saturday, 11 May 2024

### Bread and Yeast Compounds - Fresh Keeping Agents and Bread Fats

05/18-E

**Product Name:** MONOFRESH

**Product Code:** 2186

**Description:** Emulsifier and enzyme blend in a powder form for use in yeast leavened goods.

**Function:** To enhance moistness and prolong keeping properties.

**Usage:** Used in yeast goods at 0.5 to 1.0% on flour weight.

**Ingredient Listing:** Soya Flour, Free Flow Agent (170), Emulsifier (471), Enzymes.

**Packaging:** 2186-40 Plastic bag 10 kg.

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

<b>Nutrition Information (per 100g):</b>	Energy - kcal	394
	Energy - kj	1647
	Protein g	24.13
	Fat - Total g	24.39
	Fat - Saturated g	4.67
	Carbohydrate - Total g	25.15
	Carbohydrate - Sugar g	0.01
	Dietary Fibre g	6.7
	Sodium mg	10.55

#### **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.