



## Product Specification

Saturday, 11 May 2024

Bread and Yeast Compounds - Bread Improvers

08/15-D

**Product Name:** COUNTRY OVEN DOBRIM 90

**Product Code:** 2540

**Description:** A powdered bread improver.

**Function:** Flour improver for the production of No-Time doughs

**Usage:** Use at the rate of 0.25% on flour weight.

**Ingredient Listing:** Free Flow Agent (170), Flour Treatment Agent (300), Enzymes.

**Packaging:** 2540-51 Plastic bag 15 kg, 2540-20 Plastic bag 2.5 kg 6.

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

<b>Nutrition Information (per 100g):</b>	Energy - kcal	8.7
	Energy - kj	36.2
	Protein g	0.4
	Fat - Total g	0
	Fat - Saturated g	0
	Carbohydrate - Total g	3
	Carbohydrate - Sugar g	0
	Dietary Fibre g	0
	Sodium mg	7

### Gluten

#### 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.