



Product Specification

Monday, 20 May 2024

Bread and Yeast Compounds - Bread Premixes and Concentrates

07/23-C

Product Name: SOURDOUGH CONCENTRATE 10%

Product Code: 3951

Description: Premix in powder form

Function: To produce a variety of sourdough rolls and loaves.

Ingredient Listing: **Wheat** Flour, Natural Sourdough Flavour, **Gluten** Flour, Salt - Iodised, Acidity Regulator (297), Emulsifier (481), Free Flow Agent (170), Flour Improver (300), Enzymes, Folic Acid.

Packaging: 3951-51 Plastic bag 15 kg.

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

Nutrition	Energy - kcal	284
Information (per	Energy - kj	1190
100g):	Protein g	22.6
	Fat - Total g	2.8
	Fat - Saturated g	1.2
	Carbohydrate - Total g	39.5
	Carbohydrate - Sugar g	0.7
	Dietary Fibre g	2.3
	Sodium mg	7220

Gluten
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.