

Product Specification

Saturday, 18 May 2024

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

Product Name: RAPBRIM

Product Code: 2630

Description: Powdered bread and yeast goods improver.

Function: To soften gluten allowing doughs to relax and reach full development.

Usage: 0.1% on flour weight

Ingredient Listing: Wheat Flour, Flour Improver (920), Folic Acid.

Packaging: 2630-51 Plastic bag 15 kg.

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

Nutrition Information (per 100g):	Energy - kcal	363.6
	Energy - kj	1519.8
	Protein g	10.4
	Fat - Total g	1
	Fat - Saturated g	0.2
	Carbohydrate - Total g	76.2
	Carbohydrate - Sugar g	3.1
	Dietary Fibre g	2.6
	Sodium mg	22.4

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.