

Product Specification

Monday, 20 May 2024

Bread and Yeast Compounds - Bread Premixes and Concentrates

07/23-C

Product Name:	PANE MAGGIA 100%
Product Code:	3901
Description:	Premix in powder form
Function:	For the production of European style crusty breads and rolls.
Ingredient Listing:	Wheat Flour, Dried Wheat Sourdough, Gluten Flour, Salt - Iodised, Malt Flour (Barley), Folic Acid.
Packaging:	3901-51 Plastic bag 15 kg.
Shelf Life & Storage:	Cool, dry and dark conditions up to 12 months
Nutrition Information (per 100g):	Energy - kcal342Energy - kj1430Protein g13.1Fat - Total g2Fat - Saturated g0.3Carbohydrate - Total g64.5Carbohydrate - Sugar g1.1Dietary Fibre g4.2Sodium mg985GlutenWheat
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.