



Product Specification

Sunday, 19 May 2024

Bread and Yeast Compounds - Bread Premixes and Concentrates

07/18-B

Product Name:	FLATBREAD DC		
Product Code:	1962		
Description:	Premix in powder form		
Function:	Dough conditioner for flatbread.		
Ingredient Listing:	Wheat Flour, Oat Fibre, Ascorbic Acid (300), Enzymes.		
Packaging:	1962-50 Plastic bag 12.5 kg.		
Shelf Life & Storage:	Cool, dry conditions up to 6 months		
Nutrition Information (per 100g):	Energy - kcal	340	
	Energy - kj	1420	
	Protein g	13.3	
	Fat - Total g	2.1	
	Fat - Saturated g	0.3	
	Carbohydrate - Total g	61	
	Carbohydrate - Sugar g	0.4	
	Dietary Fibre g	16.2	
	Sodium mg	3	
	Gluten		
	Wheat		

GMO Status:	Does not require any GM label statement under Standard 1.5.2 of the ANZFA regulations.
General:	<p>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.</p> <p>Product manufactured on plant that handles wheat, soy, milk, egg, tree nut and seed products.</p>