



## Product Specification

Saturday, 18 May 2024

Bread and Yeast Compounds - Bread Premixes and Concentrates

07/23-E

<b>Product Name:</b>	<b>BAKELS EUROPEAN CRUSTY BREAD CONCENTRATE 5%</b>		
<b>Product Code:</b>	<b>3988</b>		
<b>Description:</b>	Premix in powder form.		
<b>Function:</b>	For the production of European style crusty bread and rolls.		
<b>Usage:</b>	Use at 5% on cereal weight.		
<b>Ingredient Listing:</b>	Salt - Iodised, <b>Wheat</b> Flour, Dextrose, Vegetable Oil, Emulsifier (472e), Free Flow Agent (170), Flour Improver (300), Enzymes, Antioxidant (330), Folic Acid.		
<b>Packaging:</b>	3988-51 Plastic bag 15 kg.		
<b>Shelf Life &amp; Storage:</b>	Cool, dry and dark conditions up to 12 months		
<b>Nutrition Information (per 100g):</b>	Energy - kcal	306	
	Energy - kj	1281	
	Protein g	2.62	
	Fat - Total g	16.27	
	Fat - Saturated g	4.19	
	Carbohydrate - Total g	38.31	
	Carbohydrate - Sugar g	19.43	
	Dietary Fibre g	0.68	
	Sodium mg	13036	
	<b>Gluten</b>		
	<b>Wheat</b>		
<b>GMO Status:</b>	Does not require any GM label statement under Standard 1.5.2 of the ANZFA regulations.		
<b>General:</b>	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.		