



## Product Specification

Tuesday, 14 May 2024

Gluten Free - Gluten free cakes, breads and pastries

08/19-J

<b>Product Name:</b>	<b>BAKELS GLUTEN FREE HEALTH PASTRY MIX</b>		
<b>Product Code:</b>	<b>3983</b>		
<b>Description:</b>	Premix in powder form		
<b>Function:</b>	To provide a good quality Gluten Free Pastry for a variety of uses.		
<b>Usage:</b>	Blend 1000gms GLUTEN FREE PASTRY MIX, 360gms of MORAH CAKE MEDIUM or butter on low speed with a dough hook until a fine crumb forms. Add 110gms egg and 390gms of water. Mix thoroughly. Chill in fridge overnight for best sheeting qualities. For Pie base, sheet out without giving any turns. Pie top pastry, give 1 book turn then sheet out. NB Use rice or corn flour for dusting, cold fill recommended.		
<b>Ingredient Listing:</b>	Rice Flour, Modified Starch (1414,1442), Maize Starch, Stabiliser (415), Salt, Raising Agent (500, 450), Free Flow Agent (170).		
<b>Packaging:</b>	3983-40 Plastic bag 10 kg.		
<b>Shelf Life &amp; Storage:</b>	Cool, dry and dark conditions up to 12 months		
<b>Nutrition Information (per 100g):</b>	Energy - kcal	355	
	Energy - kj	1480	
	Protein g	3.9	
	Fat - Total g	0.5	
	Fat - Saturated g	0.2	
	Carbohydrate - Total g	82.9	
	Carbohydrate - Sugar g	0.1	
	Dietary Fibre g	2.2	
	Sodium mg	516	
	<b>No added Allergens</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.		