

## **Product Specification**

Wednesday, 15 May 2024

## Bread and Yeast Compounds - Bread Premixes and Concentrates

07/23-E

Product Name: LOW GI MULTISEED BREAD CONCENTRATE

Product Code: 3991

**Description:** Premix in dry form

**Function:** To produce a tasty low GI bread.

**Usage:** 2.5kg Low GI Bread Mix, 2.5kg Bakers flour, 60gm dried yeast and approx 2.5kg of

water(variable).

No time dough, finish temp approx 30°C.

Mould, prove and bake.

Ingredient Listing: Wheat Flour, Sunflower Seeds, Linseeds, Gluten Flour, Pumpkin Seeds, Rye Flour, Rolled

Oats, Natural Sourdough Flavour, Wheat Bran, Salt - Iodised, Sugar, Colour

(150a), Emulsifier (472e), Free Flow Agent (170), Flour Improver (300), Enzymes, Total

Seeds 38%, Folic Acid.

Energy - kcal

**Packaging:** 3991-51 Plastic bag 15 kg.

Shelf Life &

Cool, dry and dark conditions up to 9 months

419

Storage:

Nutrition Information (per

100g):

Energy - kj 1751 Protein g 17

Fat - Total g 19
Fat - Saturated g 3
Carbohydrate - Total g 49
Carbohydrate - Sugar g 4
Dietary Fibre g 10
Sodium mg 1272

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.