



## Product Specification

Wednesday, 15 May 2024

Gluten Free - Gluten free cakes, breads and pastries

04/20-H

**Product Name:** BAKELS GLUTEN FREE HEALTH FLOUR

**Product Code:** 3957

**Description:** A mix in powder form

**Function:** For the baking of gluten free products.

**Usage:** Direct replacement for standard flour

**Ingredient Listing:** Maize Starch, Modified Starch (1422), Rice Flour, Raising Agents (450, 500), **Soya** Flour.

**Packaging:** 3957-31 Plastic bag 1 kg 6, 3957-30 (plastic bag inside box ) 4 kg 3.

**Shelf Life & Storage:** Cool, dry and dark conditions up to 15 months

<b>Nutrition Information (per 100g):</b>	Energy - kj	1480
	Energy Cal	354
	Protein g	1
	Fat - Total g	0.4
	Fat - Saturated g	0.1
	Carbohydrate - Total g	86.6
	Carbohydrate - Sugar g	0.1
	Dietary Fibre g	0.3
	Sodium mg	277

### **Soya**

#### **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.