

## Product Specification

Friday, 17 May 2024

Bread and Yeast Compounds - Bread Premixes and Concentrates

07/23-C

**Product Name:** PUMPERNICKEL BREAD CONCENTRATE

**Product Code:** 3916

**Description:** Premix in powder form

**Function:** For the easy production of traditional dark coloured Pumpernickel breads.

**Usage:** Combine with an equal quantity of flour.

**Ingredient Listing:** Ryemeal (**Rye**), Kibbled **Wheat**, Kibbled **Rye**, Wholemeal Flour (**wheat**), Sugar, **Gluten** Flour, Salt - Iodised, Vinegar, **Wheat** Bran, Malt Flour (**Barley**), Free Flow Agent (170), Colour (150d), Acidity Regulator (330), Emulsifier (472e, 481), Vegetable Oil, Flour Improver (300), Enzymes, Folic Acid.

**Packaging:** 3916-51 Plastic bag 15 kg.

**Shelf Life & Storage:** Cool, dry and dark conditions up to 9 months

<b>Nutrition Information (per 100g):</b>	Energy - kcal	313.53
	Energy - kj	1324
	Protein g	7
	Fat - Total g	2.83
	Fat - Saturated g	1.08
	Carbohydrate - Total g	59.52
	Carbohydrate - Sugar g	10.06
	Dietary Fibre g	9.95
	Sodium mg	1134

**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.