



Product Specification

Friday, 17 May 2024

Bread and Yeast Compounds - Bread Bases

12/06-D

Product Name: FINO RYE BASE

Product Code: 3921

Description: Specialty blend of rye with other ingredients.

Function: For the production of Rye flavoured bread and rolls.

Usage: Replaces 20-40% of flour in standard bread recipes.
For variety, FINO RYE BASE can be combined with FINO GRAIN or FINO MEAL BASE.

Ingredient Listing: Ryemeal (47%), Wholemeal Flour, Malt Flour, **Gluten** Flour, Acidity Regulator (330), Emulsifier (472e), Free Flow Agent (170), Salt.

Packaging: 3921-51 Plastic bag 15 kg.

Shelf Life & Storage: Cool, dry and dark conditions up to 6 months

Nutrition Information (per 100g):	Energy - kcal	352.5
	Energy - kj	1473.5
	Protein g	11.4
	Fat - Total g	1.7
	Fat - Saturated g	0.3
	Carbohydrate - Total g	74.6
	Carbohydrate - Sugar g	3.5
	Dietary Fibre g	12.7
	Sodium mg	65.3

Gluten

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, nut and seed products.