



## Product Specification

Friday, 17 May 2024

### Bread and Yeast Compounds - Bread Premixes and Concentrates

07/09-D

<b>Product Name:</b>	<b>BAKELS CRUSTY BREAD CONCENTRATE</b>		
<b>Product Code:</b>	<b>3945</b>		
<b>Description:</b>	Concentrated premix in powder form.		
<b>Function:</b>	For the preparation of crisp French sticks, bread rolls and other items with a crisp crunchy crust.		
<b>Usage:</b>	Use at the rate of 3% on flour weight with salt, yeast and water.		
<b>Ingredient Listing:</b>	<b>Wheat</b> Flour, Emulsifier (472e), Sugar, Whey Powder, Dextrose, Acidity Regulator (450, 541), Malt Flour, <b>Soya</b> Flour, Flour Improver (300, 920), Free Flow Agent (170), Enzymes.		
<b>Packaging:</b>	3945-51 Plastic bag 15 kg.		
<b>Shelf Life &amp; Storage:</b>	Cool, dry and dark conditions up to 9 months		
<b>Nutrition Information (per 100g):</b>	Energy - kcal	311	
	Energy - kj	1718.5	
	Protein g	5.3	
	Fat - Total g	9.1	
	Fat - Saturated g	2.1	
	Carbohydrate - Total g	52.3	
	Carbohydrate - Sugar g	31.5	
	Dietary Fibre g	1.3	
	Sodium mg	2543.7	
	<b>Milk Products</b>		
	<b>Soya Products</b>		
	<b>Gluten</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, nut and seed products.		