



## Product Specification

Tuesday, 14 May 2024

Bread and Yeast Compounds - Gluten Free

Gluten Free -

12/06-I

**Product Name:** BAKELS GLUTEN FREE HEALTH BREAD MIX

**Product Code:** 3958

**Description:** Premix in powder form. Special purpose 100% gluten free bread mix.

**Function:** For the production of a range of gluten free breads.

**Usage:** Blend 420mls warm water, 1tsp dried yeast and 1tsp sugar, leave 20 mins.  
In bowl mix 800gms bread mix, 1tsp salt and water mixture, blend until well combined.  
Place in well greased tin and prove for 45 mins.  
Bake @ 200°C for approx 40 mins.  
Alternately can be made in bread maker.

**Ingredient Listing:** Potato Starch, Skim **Milk** Powder, Whey Protein, Emulsifiers (475, 471), Modified Starch (1422), Raising Agent (541,500), Sugar, Stabiliser (412), Salt.

**Packaging:** 3958-10 Plastic bag 1 kg.

**Shelf Life & Storage:** Cool, dry and dark conditions up to 24 months

|  |                        |      |
|--|------------------------|------|
| <b>Nutrition Information (per 100g):</b> | Energy - kcal          | 349  |
|  | Energy - kj            | 1459 |
|  | Protein g              | 6.7  |
|  | Fat - Total g          | 1.9  |
|  | Fat - Saturated g      | 1.7  |
|  | Carbohydrate - Total g | 70.2 |
|  | Carbohydrate - Sugar g | 15.6 |
|  | Dietary Fibre g        | 1.1  |
|  | Sodium mg              | 1260 |

### **Milk Powder**

**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.