



## Product Specification

Friday, 17 May 2024

Bread and Yeast Compounds - Bread Premixes and Concentrates

05/10-G

**Product Name:** BAKELS HENRYS SOURDOUGH

**Product Code:** 2671

**Description:** Premix in powder form.

**Function:** To produce a variety of natural sourdough rolls and loaves.

**Usage:** 50/50 with flour. Add yeast and water.

**Ingredient Listing:** **Wheat** Flour, **Gluten** Flour, Natural Sourdough Flavour, Salt - Iodised, **Soya** Flour, Acidity Regulator (297, 450), Sugar, Emulsifier (472e, 481), Malted **Barley** Flour, Free Flow Agent (170), Flour Improver (300), Enzymes.

**Packaging:** 2671-51 Plastic bag 15 kg.

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

<b>Nutrition Information (per 100g):</b>	Energy - kcal	361.5
	Energy - kj	1511.1
	Protein g	11.8
	Fat - Total g	1.8
	Fat - Saturated g	0.3
	Carbohydrate - Total g	72.1
	Carbohydrate - Sugar g	2.4
	Dietary Fibre g	2.7
	Sodium mg	1308.1

### **Soya Products**

### **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.