



## Product Specification

Friday, 17 May 2024

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

07/09-C

<b>Product Name:</b>	<b>LOW GI MULTISEED BREAD CONCENTRATE</b>		
<b>Product Code:</b>	<b>3991</b>		
<b>Description:</b>	Premix in dry form		
<b>Function:</b>	To produce a tasty low GI bread.		
<b>Usage:</b>	2.5kg Low GI Bread Mix, 2.5kg Bakers flour, 60gm dried yeast and approx 2.5kg of water(variable). No time dough, finish temp approx 30°C. Mould, prove and bake.		
<b>Ingredient Listing:</b>	<b>Wheat</b> Flour, Sunflower Seeds, Linseeds, <b>Gluten</b> Flour, Pumpkin Seeds, <b>Rye</b> Flour, Rolled <b>Oats</b> , Natural Sourdough Flavour, <b>Wheat</b> Bran, Salt - Iodised, Sugar, Colour (150a), Emulsifier (472e), Free Flow Agent (170), Flour Improver (300), Enzymes, Total Seeds 38%.		
<b>Packaging:</b>	3991-51 Plastic bag 15 kg.		
<b>Shelf Life &amp; Storage:</b>	Cool, dry and dark conditions up to 6 months		
<b>Nutrition Information (per 100g):</b>	Energy - kcal	419	
	Energy - kj	1751	
	Protein g	17	
	Fat - Total g	19	
	Fat - Saturated g	3	
	Carbohydrate - Total g	49	
	Carbohydrate - Sugar g	4	
	Dietary Fibre g	10	
	Sodium mg	1272	
	<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.		