



## GLUTEN-FREE BAKING MIX

### OVERVIEW

An off-white, free-flowing powder that has a neutral aroma.

#### INTENDED USE/ABUSE:

- A specially prepared bread premix for coeliac sufferers.
- Intended for all types of consumers.
- Damaged packaging can result in product contamination. Prevent exposure to air, or strong vapour to maintain organoleptic and sensory properties of the product.

### USAGE

As per recipe.

### INGREDIENTS

Maize Starch, Skim Milk Powder (Cow's Milk), Modified Starch (E1422), Acidity Regulator (E575), Sucrose, Raising Agent (E500) and Sodium Chloride

## PACKAGING

Code	Size	Type	Palletisation
39201	4 KG	Lined carton	

## NUTRITIONAL INFORMATION

Type	Value
Energy (kj)	1,459.00
Protein (g)	6.70
Total Fat (g)	1.90
Saturated fat (g)	1.70
Carbohydrates (g)	1.10
Sodium (mg)	1,260.00

## ADDITIONAL INFORMATION

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers all recommendations are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has the authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the fore mentioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence.



### STORAGE

Cool and dry conditions



### SHELF LIFE

365 days



### TYPE

Powder



### ALLERGENS

Milk



### CATEGORY

Speciality Bread and Roll Mixes



### INGREDIENT FEATURES

Halaal and Kosher certified