



## Product Specification

Sunday, 6 October 2024

Bread and Yeast Compounds - Bread Bases

07/23-F

<b>Product Name:</b>	<b>FINO RYE BASE</b>	
<b>Product Code:</b>	<b>3921</b>	
<b>Description:</b>	Specialty blend of rye with other ingredients.	
<b>Function:</b>	For the production of Rye flavoured bread and rolls.	
<b>Usage:</b>	Replaces 20-40% of flour in standard bread recipes. For variety, FINO RYE BASE can be combined with FINO GRAIN or FINO MEAL BASE.	
<b>Ingredient Listing:</b>	<b>Ryemeal (47%) (Rye), Wholemeal Flour (wheat), Malt Flour (Barley), Gluten</b> Flour, Acidity Regulator (330), Emulsifier (472e), Free Flow Agent (170), Salt, Folic Acid.	
<b>Packaging:</b>	3921-51 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	352.5
	Energy - kj	1473.5
	Protein g	11.4
	Fat - Total g	1.7
	Fat - Saturated g	0.3
	Carbohydrate - Total g	74.6
	Carbohydrate - Sugar g	3.5
	Dietary Fibre g	12.7
	Sodium mg	65.3
	<b>Gluten</b>	
	<b>Wheat</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, tree nut and seed products.	