



## Product Specification

Sunday, 14 August 2022

Bread and Yeast Compounds - Bread Bases

12/20-B

**Product Name:** FINO GRAIN BASE

**Product Code:** 3919

**Description:** Specialty blend of seeds and grains

**Function:** For production of grain breads and rolls.

**Usage:** Replaces part of flour in standard bread recipes.  
Replace 15% of the flour for a light grain bread.  
Replace up to 35% of the flour for a heavier grain bread.  
Roll the dough pieces in FINO GRAIN BASE after moulding for a different finish.

**Ingredient Listing:** Linseeds, Wheat Flakes, Corn Meal, Malt Flakes.

**Packaging:** 3919-54 Plastic bag 15 kg.

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

<b>Nutrition Information (per 100g):</b>	Energy - kcal	400.6
	Energy - kj	1674.5
	Protein g	16.3
	Fat - Total g	15.1
	Fat - Saturated g	1.2
	Carbohydrate - Total g	55
	Carbohydrate - Sugar g	0
	Dietary Fibre g	15.5
Sodium mg	14.6	

**Allergens:** 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.