



## Product Specification

Tuesday, 21 April 2026

Bread and Yeast Compounds - Bread Premixes and Concentrates

02/26-H

<b>Product Name:</b>	<b>HERCULES BREAD CONCENTRATE</b>	
<b>Product Code:</b>	<b>3935</b>	
<b>Description:</b>	A powdered concentrate product.	
<b>Function:</b>	For the convenient production of all types of yeast goods.	
<b>Usage:</b>	5% on flour weight.	
<b>Ingredient Listing:</b>	Salt - Iodised, <b>Wheat</b> Flour (Folic Acid), <b>Gluten</b> Flour, Emulsifier (472e, 481), <b>Soya</b> Flour, Vegetable Oil, Malt Flour ( <b>Barley</b> ), Free Flow Agent (170), Sugar, Flour Improver (300), Enzymes, Folic Acid.	
<b>Packaging:</b>	3935-51 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	399.6
	Energy - kj	1670.3
	Protein g	8
	Fat - Total g	8.38
	Fat - Saturated g	4.32
	Carbohydrate - Total g	33.25
	Carbohydrate - Sugar g	3.11
	Dietary Fibre g	1.53
	Sodium mg	13685
	<b>Gluten</b>	
	<b>Wheat</b>	
	<b>Soy</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, and tree nut products.	