



Product Specification

Tuesday, 21 April 2026

Bread and Yeast Compounds - Bread Premixes and Concentrates

07/23-F

Product Name:	BAKELS CROISSANT & DANISH MIX	
Product Code:	3937	
Description:	Premix in powder form.	
Function:	Used for the convenient production of light and flaky Croissants and Danish pastries.	
Usage:	Add yeast and water then mix into a dough before layering with pastry margarine or butter.	
Ingredient Listing:	Wheat Flour (Folic Acid), Gluten Flour, Vegetable Oil, Salt - Iodised, Sugar, Malt Flour (Barley), Emulsifier (472e,481,471), Flour Improver (300), Enzymes, Folic Acid.	
Packaging:	3937-51 Plastic bag 15 kg.	
Shelf Life & Storage:	Cool, dry and dark conditions up to 9 months	
Nutrition Information (per 100g):	Energy - kcal	461.1
	Energy - kj	1927.4
	Protein g	10.6
	Fat - Total g	4.2
	Fat - Saturated g	1
	Carbohydrate - Total g	71.9
	Carbohydrate - Sugar g	3.5
	Dietary Fibre g	2.5
	Sodium mg	563.6
	Gluten	
	Wheat	
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. Product manufactured on plant that handles wheat, soy, milk, egg, and tree nut products.	