



## Product Specification

Wednesday, 13 November 2024

Gluten Free - Gluten free cakes, breads and pastries

01/19-0

**Product Name:** BAKELS GLUTEN FREE BREAD MIX

**Product Code:** 3958

**Description:** Special purpose 100% gluten free bread mix in powder form

**Function:** For the production of a range of gluten free breads.

**Usage:** Blend 420mls warm water, 1tsp dried yeast and 1tsp sugar, leave 20 mins.  
In bowl mix 800gms bread mix, 1tsp salt and water mixture, blend until well combined.  
Place in well greased tin and prove for 45 mins.  
Bake @ 200°C for approx 40 mins.  
Alternately can be made in bread maker.

**Ingredient Listing:** Potato Starch, Whey Powder (**Milk**), Whey Protein Powder (**Milk**), Emulsifiers (475, 471), Modified Starch (1422), Raising Agent (450,500), Sugar, Stabiliser (412), Salt.

**Packaging:** 3958-29 Plastic bag 700 g carton 6, 3958-10 Plastic bag 1 kg carton 10, 3958-40 Plastic bag 10 kg.

**Shelf Life & Storage:** Cool, dry and dark conditions up to 12 months

<b>Nutrition Information (per 100g):</b>	Energy - kcal	334
	Energy - kj	1400
	Protein g	8.8
	Fat - Total g	2.6
	Fat - Saturated g	0.5
	Carbohydrate - Total g	68.4
	Carbohydrate - Sugar g	13.5
	Dietary Fibre g	1.1
Sodium mg	1600	

**Contains: Milk**

**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, tree nut and seed products.