



Product Specification

Friday, 26 April 2024

Bread Mixes, Improver - Bread & Bun Mix

03/2012

Product Name: FINO RYE BASE

Product Code: 3821

Description: Specialty blend of rye with other ingredients

Function: For the production of rye flavoured bread and rolls

Usage: Replaces 20 – 40% of flour in standard bread recipes

Ingredient Listing: Ryemeal (47%), Wholemeal Flour, Malt Flour, **Gluten** Flour, Acidity Regulator (E330), Emulsifier (E472(e)), Free Flow Agent (E170), Salt.

Packaging: Bag 15 kg.

Shelf Life & Storage: Keep well in cool, dry and dark conditions up to 6 months.

Nutrition Information (per 100g):	Energy - kJ	1473.5
	Energy - kCal	352.5
	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

All quantities expressed in the nutritional information are average quantities only.

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.

Product manufactured on plant that handles cereal containing gluten, soy, milk, egg, nut and seed products