



## Product Specification

Wednesday, 8 May 2024

Bread Mixes, Improver - Bread & Bun Mix

00/2013

Product Name:	BAKELS WHOLEMEAL BREAD MIX		
Product Code:	3952		
Description:	A specialty wholemeal bread ingredient base		
Function:	Powdered form premix for the convenient preparation of high quality Wholemeal Bread.		
Usage:	Mix with yeast, water and shortening before processing into delicious wholemeal bread		
Ingredient Listing:	Wholemeal Flour, <b>Wheat</b> Flour, Salt, Sugar, Flour Protein, Starch, <b>Soy</b> Flour, Enzyme, Flour Improver (E300), Rice Starch, <b>Soya</b> .		
Packaging:	Bag 15 kg.		
Shelf Life & Storage:	Keep well in clean, cool (18 ± 2°C), dry conditions in its original packaging away from contamination and pests for at least 12 months		
Nutrition Information (per 100g):	Energy - kJ	1510	
	Energy - kCal	360	
	Protein- g	13.8	
	Fat - Total g	2.1	
	Fat - Saturated g	0.3	
	Carbohydrate - Total g	67.4	
	Carbohydrate - Sugar g	2.3	
	Dietary Fibre- g	2.3	
	Sodium - mg	728	
		Wheat	
	Wheat Products		
	Egg		
	Egg Products		
	Soy		
	Soy Products		
	Sulphites		
Typical Analysis:	Total Plate Count	< 1,000,000 cfu / g	
	Yeast & Moulds	< 1000 cfu / g	
	Coliforms	< 100 cfu / g	
General:	All ingredients and GMO or other ingredients statement for this product comply with the Malaysian Food Regulations and are subject to change. Customer exporting this product or finished items made from this product, should check the regulations of the importing country. The consumer product nutritional health claim may only be used if the advised recipe and process have been applied. This advice is given to the best of our knowledge. BAKELS (MALAYSIA) SDN BHD shall not be liable for any direct or indirect damages arising from using the claim.		
	Product manufactured on plant that handles cereal containing gluten, soy, milk, egg, nut and seed products		