

Product Specification

Tuesday, 8 January 2019

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, Wheat Flour, Salt, Sugar, Flour Protein, Starch, Soy Flour, Enzyme, Flour

Improver (E300), Rice Starch, Soya.

Packaging: Bag 15 kg.

Shelf Life & Keep well in clean, cool (18 \pm 2°C), dry conditions in its original packaging away from

Storage: contamination and pests for at least 12 months

NutritionEnergy - kJ1510Information (perEnergy - kCal360100g):Protein- g13.8

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

Allergens: 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