



Gluten Free Continental Dark Bread Mix

| | | |
|--------------------------------|--|---|
| Scope | This specification covers industrial packaged Gluten Free Continental Dark Bread Mix 'Ryeless Rye' . | |
| Purpose | The purpose of this specification is to cover the physical, compositional, handling, transportation, usage, storage and other parameters in relation to this product. | |
| Product Description | Light brown free flowing powder. | |
| Composition | Ingredients: Corn Starch, Rice Flour, Maltodextrin, Tapioca Starch, Raising Agents (341, 500), Rice Bran, Iodised Salt, Thickeners (415, 464), Vegetable Emulsifiers (471, 475), Psyllium Husk, Cocoa Powder, Natural Flavour, Spirulina, Colour (caramelised sugar). | |
| Methods of Preservation | Dry powder product | |
| Pack Variants | 15kg - 5 kg Industrial and food service market | |
| Packaging - Primary | • 465 X 660 X 120mm BL70/70/70/HDPE • Multi walled paper bag with PE liner. • 70 GSM Bleached sack kraft • 70 GSM Natural sack Kraft • 70 GSM Natural sack Kraft • 15um HDPE film. | |
| Packaging - Secondary | • RSC 276 x 139 x 217mm external • Material: 3B White Line • Layers per pallet: 5 • Pallet height (including pallet): 1220mm | • Palletising: 32S • Cartons/Pallet: 160 • Gross Weight (without pallet): 435kg |
| Storage Conditions | Ambient. Away from direct sunlight. | |
| Distribution Method | Ambient food approved vehicle / container | |
| Shelf Life | 24 Months from date of manufacture. | |
| Customer Preparation | Use as ingredient in gluten free food products. | |
| Certification | • Australian Coeliac Society endorsement • Codex alimentarius (HACCP) / SQF / WQA certified by BSI | • Halal Certified • Kosher Certified |
| Country of Origin | Made in Australia from Imported and Local ingredients. | |

| NUTRITION INFORMATION (average) | | DRY MIX |
|---------------------------------|-------------|---------------|
| | | Qty PER 100 g |
| ENERGY | kJ | 1489 |
| PROTEIN | g | 2.5 |
| FAT | TOTAL g | 2.5 |
| | Saturated g | 1.8 |
| Carbohydrate | TOTAL g | 78.3 |
| | Sugars g | 17.8 |
| SODIUM | mg | 1381 |
| Gluten | mg | Not detected |

Nutritional information provided is theoretical only and has been calculated from information obtained from suppliers' specifications and food composition tables. All information is offered in good faith, without guarantee or obligation for the accuracy or sufficiency thereof.

Allergen Declaration

| ALLERGEN | YES/NO | DESCRIPTION (if yes) |
|--|--------|--------------------------|
| Cereals containing gluten and their products | No | Limit of detection: 5ppm |
| Yeast and derivatives | No | |
| Crustacea and their products | No | |
| Egg and egg products | No | |
| Fish and fish products | No | |

| | | |
|--|----|--|
| Milk and milk products | No | |
| Nuts, sesame seeds and their products | No | |
| Peanuts, soybeans and their products | No | |
| Added sulphites > 10/mg/kg | No | |
| Bee pollen | No | |
| Propolis | No | |
| Royal jelly present as a food or royal jelly present in food | No | |

Other Sensitive Substances

| PARAMETER | YES/NO | DESCRIPTION (if yes) |
|--|--------|----------------------|
| Corn and derivatives | Yes | Added |
| Antioxidants BHA, BHT, tocopherols | No | |
| Flavour enhancers including MSG | No | |
| Artificial sweetener | No | |
| Preservative (s) | No | |
| Antioxidant (s) | No | |
| Hydrolysed Vegetable protein | No | |
| Herbs and Spice extracts | No | |
| Allium Genus (onion, spring onion, leek, garlic, other) | No | |
| Allium derivatives | No | |
| Legumes (beans, peas, lentils, bean sprouts) | No | |
| Animal and derivatives (animal flesh, bone stock, animal fat, gelatine, protein) | No | |

Dietary status

| | | | |
|---------------------------------|-----|---|-----|
| Free from added MSG | Yes | Lacto-ovo | Yes |
| Free from artificial colour | Yes | Lacto- | Yes |
| Free from artificial flavouring | Yes | Vegan | Yes |
| Vegetarian | Yes | Suitable for coeliacs / gluten intolerant | Yes |

Other Status

| | |
|----------------------|-------------|
| Kosher | Certified |
| Halal | Certified |
| Genetically modified | Non GMO |
| Irradiation | Not treated |
| Ethylene oxide | Not treated |



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Contact us for all your gluten free food service requirements