

Gluten Free Bread Mix Brown Big

Art.nr:	1653
Product description:	Gluten Free Bread Mix Brown Big
EAN-code product:	5412158011466
EAN-code carton	5412158030757 (x 1) 5412158042514 (x 1) 5412158029355 (x 2)
Custom-code:	19012000
Ingredients:	Gluten free WHEAT starch, LUPINS flour, thickener (guar gum), dextrose, skimmed MILK powder, dextrose, salt, caramel powder.
Allergens:	Contains milk, lupine, wheat, lactose. May contain traces of soybeans, nuts, eggs, peanuts, sesame seeds. Does not contain mustard, gluten, fish, celery, sulphur dioxide and sulphites, molluscs, oats, crustaceans.
Weight:	5000 g
Storage:	Keep dry and closed after opening.
Usage:	1 loaf of bread: 500g gv flour Damhert 1 bag dry yeast OR 25g fresh yeast 400-450ml cold water Bread baking machine: Mix the yeast with the water and pour the mix in the baking mould of your bread baking machine. Turn on the machine and add all the Stir in the bread mix. Use the standard program and leave for +/- 3 hours baking. Oven: Mix the yeast with the water (in a mixing bowl). Add the bread mix and stir for about 4 hours. minutes (best with a wooden spoon). Now pour the Dough in a baking tin smeared with butter. Deck finish with baking paper and leave for 50-70 bake for minutes at a temperature of 200°C.
Dimensions:	21,0 cm W x 36,0 cm H x 9,5 cm D

Nutritional values	portie/portion 100 g
Energy kJ	1415
Energy kcal	338
Fats	0.3 g
saturated fats	0.1 g
Carbohydrates	80.4 g
sugars	2.8 g
Food fibres	1.0 g
Protein	2.0 g
Salt	1.6 g

