

## **Product Specification**

Thursday, 28 December 2023

Bread Improvers -

11 (28/12/2023)

Product Name: Dobrim 500

Product Code: 253302

**Description:** Off white coloured powder.

**Function:** Basic bread improver for 'no-time' and fermented dough.

**Usage:** Usage rate 0.3 to 0.5%.

Ingredient Wheat flour, Mineral salts (341, 516), Malt flour(wheat), Antioxidant (ascorbic acid), Enzyme

**Listing:** (amylase)(wheat).

Packaging: Carton 8kg.

**Shelf Life &** Best before 12 months from date of manufacture. Store below 25°C in clean, dry conditions

**Storage:** and protected from direct sunlight.

NutritionEnergy kJ986Information (perProtein g6.8100g):Fat - Total g1.6

Fat - Saturated g 0.3
Carbohydrate g 46.1
Carbohydrate - Sugars g 1.2
Dietary Fibre g 3.4
Sodium mg 9

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

Allergens: Contains: wheat, gluten

May be present due to shared equipment: milk, egg, soy, sulphites

Country of

Origin:

Made in Australia from local and imported ingredients.

**GMO Status:** Does not require any GM label statement under Standard 1.5.2 of the ANZFA regulations.

Claims: Halal Certified.

Vegan suitable

**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.

Bakels does not accept responsibility for infestation related complaints once product has been

at the customer facility for more than 30 days from the date of receipt.

Product has been tested to perform in the finished product based on the recommended recipe and usage rate. Bakels cannot be held responsible for performance of the product if it is used

outside of the recommended recipe or usage rate.