



## Product Specification

Thursday, 21 December 2023

Bread Improvers -

**11 (21/12/2023)**

**Product Name:** Advance 1000

**Product Code:** 253352

**Description:** A light yellow powder.

**Function:** Versatile improver for 'no-time' dough, with improved softness and flavour. Minimal additive numbers required.

**Usage:** Usage rate 1.0%.

**Ingredient Listing:** Soy flour, Wheat flour, Vegetable fat, Dextrose, Antioxidant (ascorbic acid), Enzyme (amylase) (**wheat**).

**Packaging:** Bag 12.5kg.

**Shelf Life & Storage:** Best before 12 months from date of manufacture. Store below 25°C in clean, dry conditions and protected from direct sunlight.

<b>Nutrition Information (per 100g):</b>	Energy kJ	1750
	Protein g	22
	Fat - Total g	14.6
	Fat - Saturated g	5.7
	Carbohydrate g	45.2
	Carbohydrate - Sugars g	4.5
	Dietary Fibre g	7.9
Sodium mg	33	

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

**Allergens:** **Contains: wheat, gluten, soy**

May be present due to shared equipment: egg, milk, 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.

Kosher 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.