

Product Specification

Tuesday, 17 October 2023

Various Pastry Cooking Products -

5 (17/10/2023)

Product Name: Bakels Yeast Raised Donut Mix

Product Code: 376292 & 376294

Description: Off white coloured powder.

Function: Complete premix for yeast-raised donuts.

Ingredient Wheat flour (thiamine, folate), Vegetable fats and oils (antioxidant (307, 307b)), Sugar, Milk Listing: solids, Salt, Raising agents (341, 450, 500), **Egg** powder, Emulsifiers (322 soy, 471, 481), Soy

flour, Vegetable gums (412, 415), Antioxidant (ascorbic acid), Enzyme (amylase) (wheat).

376292 Bag 12.5kg, 376294 Carton 12kg (3 X 4kg bags). Packaging:

Shelf Life & Best before 9 months from date of manufacture. Store below 25°C in clean, dry conditions

Storage: and protected from direct sunlight.

Nutrition Energy kJ 1650 Information (per Protein g 10.0 100g): Fat - Total g 10.2

3.2 Fat - Saturated g Carbohydrate g 63.8 Carbohydrate - Sugars g 6.3 Dietary Fibre g 0.2 713 Sodium mg

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

Allergens: Contains: wheat, gluten, egg, milk, soy

May be present due to shared equipment: 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

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.