



GLUTEN FREE BREAD MIX

OVERVIEW

GLUTEN FREE BREAD MIX is a premix in powder form.,,GLUTEN FREE BREAD MIX is a special purpose 100% gluten free baking mix for persons requiring a gluten free diet.,,GLUTEN FREE BREAD MIX is baking powder leavened (raised). This mix requires only the addition of water, when this is added the mix takes on a nice smooth consistency. You can also add to the mix a range of sweet or savoury ingredients for variety.,,This mix makes a very tasty range of products for people who have a low tolerance to Gluten products.,,GLUTEN FREE BREAD MIX is ideal for use in all bread machines.

USAGE

Blend 420mls warm water, 1tsp dried yeast and 1tsp sugar, leave 20 mins.,In bowl mix 800gms bread mix, 1tsp salt and water mixture, blend until well combined.,Place in well greased tin and prove for 45 mins.,Bake @ 200°C for approx 40 mins.,Alternately can be made in bread maker.

INGREDIENTS

Potato Starch, Whey Powder, Whey Protein Powder, Emulsifiers (475, 471), Modified Starch (1422), Raising Agent (450,500), Sugar, Stabiliser (412), Salt

PACKAGING

Code	Size	Type	Palletisation
3958-29	700g x 6	Plastic Bag	
3958-40		Plastic Bag	

METHOD

Group 1	
Ingredient	KG
NZB Gluten Free Bread Mix	0.300
Water	0.350
TOTAL WEIGHT	0.650
Total Weight: 1.300	

DESCRIPTION

1. Mix Group 1 ingredients together quickly and thoroughly.,2. Pour into greased loaf tins and allow to stand for 10 minutes.,3. Bake at 220°C (430°F) for approximately 20-25mins.



STORAGE

Cool, Dry & Dark Conditions



SHELF LIFE

12 Months (365) days



TYPE

Powder



ALLERGENS

Milk Products



CATEGORY

Gluten Free, Bread & Roll Mixes



INGREDIENT FEATURES

Gluten Free, Halal, Vegetarian