



# BAKELS 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.



### Storage

Cool, dry and dark conditions up to



### Shelf Life

360 days



### Allergens

Milk Products



### Category

[Gluten Free](#), [Gluten free cakes, breads and pastries](#)



### Dietary

[Gluten Free](#)

## 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	700 g	Plastic bag	



## Ingredients

Group 1

Ingredient

KG

NZB Gluten Free Bread Mix

0.300

Water

0.350

TOTAL WEIGHT

0.650

**Total Weight: 1.300**

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.