



PANE SANO BREAD 50% CONCENTRATE

OVERVIEW

A concentrate that is used at a 1:1 ratio with flour to make dark bread with sunflower & sesame seeds, giving a wonderful nutty flavour and slightly sour taste.

INGREDIENTS

Wheat Flour, Sunflower Seeds, Sesame Seeds, Linseeds, Gluten Flour, Rye Flour, Dried Sourdough, Barley Flour, Oat Flour, Iodised Salt, Malt Flour, Emulsifier (472e), Flour Improver (300), Enzymes

PACKAGING

Code	Size	Type	Palletisation
3971-51		Plastic bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kcal)	389
Energy (kj)	1628
Protein (g)	18
Fat (g)	15.4
Saturated (g)	2
Sugars (g)	1
Dietary Fibre (g)	8.4
Sodium (mg)	1576



STORAGE

Cool, dry and dark conditions
up to 9 months



SHELF LIFE

9 Months (270) days



TYPE

Powder



ALLERGENS

Gluten, Tree Nuts



CATEGORY

Bread & Yeast Compounds,
Bread Premixes & Concentrates



INGREDIENT FEATURES

Vegetarian



FINISHED PRODUCT

Baguette, Crusty Bread, Crusty Roll,
Mousse