



SOURDOUGH CONCENTRATE 10%

OVERVIEW

A concentrate designed to be used to give the traditional sour dough flavour.

INGREDIENTS

Wheat Flour, Natural Sourdough Flavour, Gluten Flour, Salt - Iodised, Acidity Regulator (297), Emulsifier (481), Free Flow Agent (170), Flour Improver (300), Enzymes, Folic Acid

PACKAGING

Code	Size	Type	Palletisation
3951-51		Plastic Bag	



STORAGE

Cool, Dry & Dark Conditions



SHELF LIFE

12 Months (365) days



TYPE

Powder



ALLERGENS

Gluten



CATEGORY

Bread & Roll Concentrates, Bread & Yeast Compounds



INGREDIENT FEATURES

Vegetarian