



WINEMAKER 50%

OVERVIEW

A concentrate that is used at a 1:1 ratio with flour to make bread with the perfect blend of whole grain and rye; to ensure a well-balanced textured bread.

INGREDIENTS

Wheat Flour, Sunflower Seeds, Sesame Seeds, Linseeds, Rye Flour, Barley Flour, Oat Flour, Salt - Iodised, Gluten Flour, Malt Flour, Emulsifier (472e), Free Flow Agent (170), Flour Improver (300), Enzyme, Folic Acid

PACKAGING

Code	Size	Type	Palletisation
3906-51		Plastic Bag	



STORAGE

Cool, Dry & Dark Conditions



SHELF LIFE

9 Months (270) days



TYPE

Powder



ALLERGENS

Gluten, Tree Nuts



CATEGORY

Bread & Yeast Compounds, Bread & Roll Concentrates



INGREDIENT FEATURES

Vegan, Vegetarian