



## 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