

**Mixwell AB**

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# Product Specification

## Information

Client	Mixwell AB
Product	304 - Naturligt glutenfri fullkornsbrödmix / Naturally gluten-free whole grain bread mix
Article nr	304 - Naturligt glutenfri fullkornsbrödmix / Naturally gluten-free whole grain bread mix
Kind	powder
Date	2023-10-17
Container	Plastic Flexo printed 410mm
Closure	
Scoop	
Size	1 kg
Taste	

Physical and other properties	Specifications	Test Method
Appearance	Visual	In House
Color	Visual	In House
Odor	Sensory	In House
Moisture/Free water	6%	
Ash	3.9%	

## Ingredients

Sunflower seed
Rice flour
Flax Seed Brown
Tapioca starch native Gluten free
Corn starch
Whole grain rice flour
Sugar
Salt
Guar gum (E412)
Burnt sugar
Citric Acid (E330)
Bread crust flavour

**Nutritional Value per 100g****Value**

Energi (kJ)	1902
Energi (kcal)	455
Fat (g)	22.9852
Fat of which saturated (g)	2.5134
Carbs (g)	47.4901
Carbs of which sugars (g)	6.7390
Protein (g) (N x 6,38 Dry Basis)	10.2816
Protein (g) As Is (N x 6,38)	10.2816
Salt (g)	2.4476
Fiber (g)	8.5761

**Ingredients list**

## Ingredienser

Solrosfrön, rismjöl, linfrö, tapiokastärkelse, majsstärkelse, fullkornsrismjöl (5%), socker, förtjockningsmedel (E412), salt, surhet reglerande medel (citronsyra), aromämne.

## Ingredients

sunflower seeds, rice flour, linseed, tapioca starch, corn starch, whole grain rice flour (5%), sugar, thickener (E412), salt, Acidic regulator (citric acid), flavor.

**More info**

## Hållbarhet

1 år från produktion i oöppnad förpackning

## Förvaring

Normal rumstemperatur ca 20°C

## Instruktioner

Lös 25g jäst i 3dl ljummet vatten. Blanda i 500g mix och mixa tills slät (5 min) håll i en smord form 1,5l. Jäs i ca 30 minuter. Baka vid 200°C i nedre delen av ugnen i ca 20-30 minuter.

## Shelf life

1 year from production in unopened packaging

## Storage

Normal room temperature approx. 20°C

## Instructions

Dissolve 25g of yeast in 3dl of lukewarm water. Mix in 500g mix and mix until smooth (5 min) pour into a greased mold 1.5l. Ferment for about 30 minutes. Bake at 200°C in the lower part of the oven for about 20-30 minutes.

**Allergen information:**

Information concerning Annex II of Regulation (EU) No. 1169/2011 of the European Parliament and of the Council of October 25th, 2011 and its amendment (EU) No 78/2014 on substances or products causing allergies or intolerances:

Allergen included in product [Yes/No]

<b>Food allergen*</b>	<b>Contains [TRUE/FALSE]</b>
Egg and products thereof	False
Crustaceans and products thereof	False
Fish and products thereof	False
Gluten and products thereof	False
Peanuts and products thereof	False
Soybeans and products thereof	False
Milk and products thereof	False
Nuts and products thereof	False
Celery and products thereof	False
Mustard and products thereof	False
Sesame seeds and products thereof	False
Shellfish and products thereof	False
Sulphur dioxide and sulphite at concentrations of more than 10 mg/kg or 10 mg/L	False
Lupin and products thereof	False
Molluscs and products thereof	False

\*List according to Regulation (EU) No. 1169/2011 of the European Parliament and Council.

## Change history

<b>Date</b>	<b>Change</b>
2023-10-17	First version

Mixwell AB can't be held responsible for any mistakes, neither in the information, text, claims, brand, colour on the label, nor on the layout of the labels. The customer is always responsible for what is mentioned on the labels. The nutritional information is given to the best of our knowledge and belief, but can't be regarded as guaranteed data. Nutritional data of food ingredients, additives and flavoring ingredients are subject to natural variations.

Mixwell AB is not responsible for the defects to the goods in case the storage conditions differ from the above indicated. The customer shall, within 7 working days from receiving the delivery, submit in writing a complaint if the supply does not meet the requirements on quality or quantity.

The qualitative characteristics indicated in the present specifications and / or on the labels are considered related to the unopened and properly preserved product.

The qualitative characteristics described in the specifications and / Mixwell AB labels will prevail over those that may be reported by the purchaser on other documents such as orders, contracts or specifications.

For all not explicitly declared refer to legal terms / limits.