

Mixwell AB

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Product Specification

Information

Client	Mixwell AB
Product	104 - Mörkt gluten och laktosfritt basmjöl / Dark gluten and lactose-free base flour
Article nr	104 - Mörkt gluten och laktosfritt basmjöl / Dark gluten and lactose-free base flour
Kind	
Date	2023-10-16
Container	Plastic Flexo printed 410mm
Closure	
Scoop	
Label size	10x15
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

WHEAT starch Gluten free (max 20mg gluten/kg)
Dextrose
Flax Seed Brown
Beet fiber from sugar BF 5G
Guar gum (E412)
Burnt sugar
Bread crust flavour

Nutritional Value per 100g**Value**

Energi (kJ)	1482
Energi (kcal)	354
Fat (g)	1.9826
Fat of which saturated (g)	0.2585
Carbs (g)	79.9153
Carbs of which sugars (g)	8.8468
Protein (g) (N x 6,38 Dry Basis)	1.3669
Protein (g) As Is (N x 6,38)	1.3669
Salt (g)	0.0074
Fiber (g)	5.7306

Ingredients list

Glutenfri VETESTÄRKELSE (max 20mg gluten/kg), dextros, linfrö, betfiber, förtjockningsmedel (E412), aromämnen.

Gluten-free WHEAT STARCH (max 20mg gluten/kg), dextrose, linseed, beet fiber, thickener (E412), aroma

More info**Hållbarhet**

2 år från produktion i oöppnad förpackning

Förvaring

Normal rumstemperatur ca 20°C

Instruktioner

Alternativ 1: Blanda 500g mix med 4 dl ljummet vatten, 25g jäst, 1 tsk salt 30 g matolja. Mixa tills slät (5 min) häll 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.

Alternativ 2: (Detta alternativ står på kfp-etiketterna)

500 g basmjöl, 3 dl ljummet vatten, 1 dl sirap, 30 g matolja, 30 g jäst, 1 tsk salt. Blanda till en jämn smet och häll i en smord a vång form 1,5 l. Jäs under duk ca 30 min. Grädda i 200°C i nedre delen av ugnen i ca 20-25 min.

Shelf life

2 years from production in unopened packaging

Storage

Normal room temperature approx. 20°C

Instructions

Option 1: Mix 500g mix with 4 dl lukewarm water, 25g yeast, 1 tsp salt, 30 g cooking oil. 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.

Option 2: (This option is on the kfp labels)

500 g basic flour, 3 dl lukewarm water, 1 dl syrup, 30 g cooking oil, 30 g yeast, 1 teaspoon salt. Mix to a smooth batter and pour into a greased oblong mold 1.5 l. Leave under a cloth for approx. 30 min. Bake at 200°C in the lower part of the oven for approx. 20-25 min.

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]

Food allergen*	Contains [TRUE/FALSE]
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

Date	Change
2023-10-16	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.