

Mixwell AB

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Product Specification

Information

Client	Mixwell AB
Product	107 - Fint naturligt basmjöl utan gluten laktos och soja / Fine naturally base flour without gluten, lactose and soy
Article nr	107 - Fint naturligt basmjöl utan gluten laktos och soja / Fine naturally base flour without gluten, lactose and soy
Kind	powder
Date	2023-10-17
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

Rice flour
Tapioca starch native Gluten free
Corn starch
Dextrose
Xantan Gum (E415)
Bread crust flavour
Burnt sugar

Nutritional Value per 100g**Value**

Energi (kJ)	1496
Energi (kcal)	358
Fat (g)	0.3744
Fat of which saturated (g)	0.0792
Carbs (g)	85.2838
Carbs of which sugars (g)	10.4970
Protein (g) (N x 6,38 Dry Basis)	2.8388
Protein (g) As Is (N x 6,38)	2.8388
Salt (g)	0.0635
Fiber (g)	0.9899

Ingredients list

Ingredienser

Rismjöl, tapiokastärkelse, majsstärkelse, dextros, förtjockningsmedel (E415), stabiliseringsmedel (E464), aromämne, enzym.

Ingredients

Rice flour, tapioca starch, corn starch, dextrose, thickener (E415), stabilizer (E464), flavouring, enzyme.

More info

Hållbarhet

2 år från produktion i oöppnad förpackning

Förvaring

Normal rumstemperatur ca 20°C

Instruktioner

500g basmjöl, 4 dl ljummet vatten, 50g jäst, 7g salt, 15g matolja. Blanda till en jämn smet och häll i en smord avlång form 1,5 l. Jäs under duk ca 30 min. Grädda i 200°C i nedre delen av ugnen, ca 25 min.

Durability

2 years from production in unopened packaging

Storage

Normal room temperature approx. 20°C

Instructions

500g basic flour, 4 dl lukewarm water, 50g yeast, 7g salt, 15g cooking oil. 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, approx. 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

Food allergen*	Contains [TRUE/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
2023-10-17	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.