

# BREAD MIX

Low Protein Bread Mix  
500g + 10g

IDEAL PREPARATION FOR BREAD AND DOUGH OF ALL TYPES, A GUARANTEE FOR TOP-QUALITY BREAD AND PIZZA, RAVIOLI, PIES AND MANY OTHER HOMEMADE DISHES.

**Ingredients:** gluten-free wheat starch, maize starch, rice starch, thickeners: hydroxypropyl methylcellulose, guar gum; apple fibre, dextrose, potato flour.

**One sachet of dried yeast enclosed (10g). Ingredients:** dried yeast, emulsifier: sorbitan monostearate.

FOR BREAD,  
PIZZA  
AND MORE



GLUTEN FREE



Typical values per	Bread Mix 100 g	yeast 10 g
Energy	1473 kJ 347 kcal	141 kJ 34 kcal
Fat	0,7 g	0,5 g
of which saturates	0,3 g	
Carbohydrates	83 g	1,3 g
of which sugars	1,7 g	
Fibre	3,0 g	2,4 g
<b>Protein</b>	<b>0,7 g</b>	<b>4,8 g</b>
of which Phenylalanine	20 mg	190 mg
of which Tyrosine	16 mg	173 mg
of which Leucine	39 mg	314 mg
Salt	0,08 g	0,03 g
Sodium	0,03 g	0,01 g
Potassium	28 mg	173 mg
Phosphorus	34 mg	91 mg