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# **BAKELS PASTRY RELAXER**

### **OVERVIEW**

Bakels Pastry Relaxer is a powder blend which improves processing, minimises shrinkage and reduces waste in pies and pastries.

#### USAGE

Usage Rate 6.0%

### INGREDIENTS

Milk Solids, Mineral salts (450, 500), Salt, Soy Flour, Wheat flour (thiamine, folate), Wheat starch, Emulsifier (481), Preservative (222 contains sulphites)

#### PACKAGING

**Code** 261001 **Size** 15 KG **Type** Bag Palletisation



#### **NUTRITIONAL INFORMATION**

<b>Type</b> Energy (kJ) Protein (g) Fat- Total g Fat - Saturated g Carbohydrate (g)			Value 1,100.00 10.60 4.70 2.80 46.40
Carbohydrate-Sugars g Dietary Fibre g Sodium mg			33.20 1.60 9,980.00
<b>Store below 25°C in clean,</b> dry conditions and protected from direct sunlight.	CC SHELF LIFE 365 days	<b>EXAMPLE</b> <b>EXAMPLE</b>	<b>EXAMPLE C</b> <b>ALLERGENS</b> Contains: wheat, gluten, milk, soy, sulphites, May be present due to shared equipment: egg
CATEGORY Specialised Pie & Potato Products		FINISHED PRODUCT Pastry Relaxer	

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