



## GLUTEN FREE BANANA BREAD MIX

### OVERVIEW

A premix for making gluten free banana bread with a moist crumb and delicious banana flavour. Simply add banana, oil and water.

Packed in a carton containing 3 x 4kg bags.

### INGREDIENTS

Sugar, Rice Flour, Milk powder, Brown rice flour, Maize Starch, Modified maize starch (1442), Egg Powder, Raising agents (450, 500), Potato Starch, Vegetable gum (415), Vanilla Flavour

### PACKAGING

Code	Size	Type	Palletisation
386333	12kg (3 x 4kg)	Carton	

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,670.00
Protein (g)	7.50
Fat- Total g	5.50
Fat - Saturated g	2.70
Carbohydrate (g)	77.90
Carbohydrate-Sugars g	35.50
Dietary Fibre g	0.60
Sodium mg	765.00

## METHOD

Group 1	
Ingredient	KG
Water	0.330
Vegetable Oil	0.080
Bananas (mashed)	0.360
Gluten Free Banana Bread Mix	1.000
<b>Total Weight: 1.770</b>	

## DESCRIPTION

1. Place all ingredients in a mixing bowl. 2. Using a beater blend all ingredients on slow speed for 1 minute. Scrape down. 3. Mix for a further 1 minute until smooth. Do not overmix. Rest for 5 minutes before depositing. 4. Deposit into greased loaf tins scaling weight 800 grams, or desired weight. 5. Baking temperature 175 C. Bake for approximate 60 minutes. Note: bake temperature and time dependent on scale weight and oven. Adjust as needed.



### STORAGE

Store below 25°C in clean, dry conditions and protected from direct sunlight.



### SHELF LIFE

365 days



### TYPE

Carton



### ALLERGENS

Contains: egg and milk



### CATEGORY

Gluten Free Products, Sponge & Cake Premixes



### INGREDIENT FEATURES

Gluten Free



### FINISHED PRODUCT

Banana Bread