

SELF RAISING FLOUR

Product Description	Self Raising Flour is a blend of wheat flour and raising agents suitable for all ranges of baked products such as scone, pikelets and cakes.		
Ingredient Declaration	Wheat Flour, Raising Agents (450, 500).		
Allergens	Wheat (Gluten)		
Appearance	White coloured free-flowing powder.		
Country of Origin	Made in New Zealand from local and imported ingredients		
GM Status	Based on the best advice from our suppliers, we can confirm that this product contains no genetically modified material.		
Shelf Life Information	9 months when stored in the recommended conditions.		
Recommended Storage Conditions	Cool, dry conditions ideally between 10°C to 25°C.		
Packaging Details	10 kg Multiwall paper bags		
Palletising	Wooden Pallet , Slip Sheet , Pallet Cover , Stretch Wrapped		
Labelling	Batch Code , Best Before Date		
Analysis	TYPICAL ANALYSIS		
Nutritional Information	Average Quantity per 100g		
	Energy	1423 Kj	Total Cabohydrates 69.0 g
	Protein	10.2 g	- Sugars 0.50 g
	Total Fat	1.40 g	Dietary Fibre 3.10 g
	- Saturated Fat	0.20 g	Sodium 850 mg
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These recommendations are based on laboratory and technical investigations and provided in the belief that it is accurate within generally accepted standards. They are given in good faith but without guarantee and it is the users responsibility to satisfy themselves as to the suitability of the product for their own particular use.