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# GLUTEN FREE

## Gluten Free White Bread Mix Big

Art.nr:	1652
Product description:	Gluten Free White Bread Mix Big
EAN-code product:	5412158011244
EAN-code carton	5412158029294 (x 1) 5412158042385 (x 1)
Custom-code:	19012000
Ingredients:	WHEAT starch gluten free, thickener (guar gum), skimmed MILK powder, dextrose, salt, sugar, LUPINS flour.
Allergens:	Contains wheat, lupine, milk, lactose. May contain traces of eggs, soybeans, sesame seeds, nuts, peanuts. Does not contain crustaceans, gluten, molluscs, mustard, oats, sulphur dioxide and sulphites, celery, fish.
Weight:	5000 g
Storage:	Keep dry and closed after opening.
Shelf life:	18 months after production.
Usage:	1 loaf of bread: 500g gv flour Damhert 1 bag dry yeast OR 25g fresh yeast 400-450ml cold water Bread baking machine: Mix the yeast with the water and pour the mix in the baking mould of your bread baking machine. Turn on the machine and add all the Stir in the bread mix. Use the standard program and leave for +/- 3 hours baking. Oven: Mix the yeast with the water (in a mixing bowl). Add the bread mix and stir for about 4 hours. minutes (best with a wooden spoon). Now pour the Dough in a baking tin smeared with butter. Deck finish with baking paper and leave for 50-70 bake for minutes at a temperature of 200°C.
Dimensions:	21,0 cm W x 36,0 cm H x 9,5 cm D



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	portie/portion
	100 g
Energy kJ	1410
Energy kcal	338
Fats	0,2 g
saturated fats	0 g
Carbohydrates	81,8 g
sugars	4,7 g
Food fibres	0,3 g
Protein	1,3 g
Salt	1,8 g

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