

## The Bread Factors

| BREAD<br>FACTORY    | The Bread Factory Unit 12, Garrick Road Industrial Estate, Irving Way, London NW9 6AQ 020 8457 2080   |          |             |  |  |
|---------------------|---|----------|-------------|--|--|
| Product Name        | SOURDOUGH Wasteless 750g (48h) (BAG)  |          |             |  |  |
| Product Code        | F SRD09586 BF   |          |             |  |  |
| Product Description | NPD06741  |          |             |  |  |
| Allergens           |   | Contains | Trace       |  |  |
|                     | (Tree) Nuts   | no       | no          |  |  |
|                     | Celery  | no       | no          |  |  |
|                     | Crustaceans   | no       | no          |  |  |
|                     | Eggs  | trace    | trace       |  |  |
|                     | Fish  | no       | no          |  |  |
|                     | Gluten  | yes      | yes         |  |  |
|                     | Lupin   | no       | no          |  |  |
|                     | Milk  | trace    | trace       |  |  |
|                     | Molluscs  | no       | no          |  |  |
|                     | Mustard   | no       | no          |  |  |
|                     | Peanut  | no       | no          |  |  |
|                     | Sesame  | no       | no          |  |  |
|                     | Soya  | yes      | yes         |  |  |
|                     | Sulphites   | no       | no          |  |  |
| Ingredients         | Water, Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamine), Flour (16%) (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamine), Flour (12%) (Wheat Flour, Calcium, Iron, Niacin, Thiamine), Wholemeal Flour (Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin (B3), Thiamine (B1)), Water (3%), Organic Wholemeal Emmer Wheat Flour (2%), Wholemeal Rye Flour, Flour (Wheat Flour, Calcium, Iron, Niacin, Thiamine), Barley Flour, Wheat Flour (Wheat Flour, Calcium, Iron, Niacin, Thiamine, Flour Treatment Agent (Ascorbic Acid)), Wholemeal Wheat Flour, Calcium, Iron, Niacin, Thiamine, Flour Treatment Agent (Ascorbic Acid)), Wholemeal Wheat Flour, Calcium, Iron, Wholemeal Spelt Flour (1%) (Wheat), Flour Campaillou (Wheat Flour, Deactivated and Dehydrated Rye Sourdough, Wheat Gluten, Rye Flour, Flour Treatment Agent (Ascorbic Acid)), Spelt (Wheat) Flour, Wholemeal Spelt Flour (Wheat), Fourpure Oatmeal Stout (Pale Ale Malt, Golden Naked Oats, Brown Malt, Melanoidin malt, Maltodextrin, Chocolate malt, Black Malt, Yeast, Saaz Hops, Magnum hops), Organic Wholemeal Emmer Wheat Flour, Wholemeal Rye Flour (0%), Vegetable Oil (Rapeseed Oil, Extra Virgin Olive Oil), Yeast, Sea Salt (0%), Sea Salt, Durum Wheat Semolina, Dough Conditioner (Soy Flour, Wheat Flour (with Calcium, Niacin, Iron, Thiamine), Flour Treatment Agent (Ascorbic Acid)), Fermented Wheat Flour, Wheat Gluten, Salt (0%), Malted Barley Flour, Improver Concentrated Softener JS (Gluten), Bread Improver (Wheat Flour, Flour Treatment Agent (Ascorbic Acid)), Bread improver (Dried Rye Sourdough, Wheat Flour, Rapeseed Oil, Flour Treatment Agent: E300, Enzymes (Wheat)) |          |             |  |  |
| Claims              |   |          |             |  |  |
| Serving Size        | g   | g        |             |  |  |
| Shelf Life          |   |          |             |  |  |
| Nutrition           |   | Per 100g | Per Serving |  |  |
|                     | Energy (kj)   | 1075.77  | 1075.77     |  |  |
|                     | Energy (kcal)   | 255.064  | 255.064     |  |  |
|                     | Fat (g)   | 1.27287  | 1.27287     |  |  |
|                     | Saturates (g)   | 0.22786  | 0.22786     |  |  |
|                     | <u> </u>  |          |             |  |  |

|                        | Carbohydrates(g) | 55.0404 | 55.0404 |
|------------------------|------------------|---------|---------|
|                        | Total Sugars (g) | 0.81068 | 0.81068 |
|                        | Protein (g)      | 8.4768  | 8.4768  |
|                        | Salt (g)         | 1.39984 | 1.39984 |
|                        | Fibre (g)        | 4.05762 | 4.05762 |
| Storage Conditions     |                  |         |         |
| Additional Information |                  |         |         |