

WILD SOURDOUGH® GLUTEN FREE GRAIN FREE VEGAN LOW FODMAP BREAD/PIZZA MIX



INGREDIENTS: WHOLEMEAL GLUTEN FREE FLOUR BLEND (sorghum, organic stoneground buckwheat, chia seed, organic psyllium), organic tapioca starch, bamboo shoot fibre, calcium carbonate, sea salt. High Protein 11% and High Fibre 15%

Gluten Free Certification: Not detected (certificate attached below)

Nutritional Information per 100grams

	Per100g
Energy	1300kJ
Protein	10.7
Fat, total	4.3g
-saturated	2.2g
Carbohydrate	53.2g
-sugars	3.8g
Sodium	907mg
Calcium	706mg
Fibre	14.7g

KNOWN ALLERGENS: PRODUCED IN A FACTORY THAT IS FREE FROM GLUTEN & FREE FROM TOP 10 FOOD ALLERGENS (peanuts; tree nuts; soy; milk, egg; cereals; crustaceans; fish (including shellfish); sesame; and lupin)

SHELF LIFE & STORAGE: 18 MONTHS REFRIGERATED or can be FROZEN

15 MONTHS REFRIGERATED at 15C minimum

12 MONTHS COOL DRY AMBIENT TEMPERATURE, away from direct sunlight

Intended use: bread, pizza, wraps, buns, all-purpose gluten free flour

Packaging: Packed in 12.5kg bag of triple layer Food Grade Kraft with moisture barrier layer

Pack Sizes: 12.5kg

Country of Manufacturing: Australia

Country of origin: Manufactured in Australia using 40% Australian ingredients and 60% imported ingredients



ANALYSIS REPORT

Replacement Report

Job No: J2103-1690
Date Issued: 31-Mar-2021
Report Number: 90160

This report replaces Report Number: 89310

Attention: Yoke Mardewi
Client: Wild Sourdough Pty Ltd
Address: PO BOX 1616
Applecross WA 6953

Purchase Order: NONE
Date Sampled:
Date Received: 18-Mar-2021

The following sample was analysed:

Sample ID

S2021-25085	Your Reference	Batch#01/2021
	Product	Premix
	Description	Wild Sourdough bread pizza mix

Analysis of this sample conducted between 18-Mar-2021 and 23-Mar-2021

Analysis Results

Determinant	Result Value
Gluten (TP/358)	
S2021-25085 Gluten	Not Detected = <5.0 mg/kg

Note: All samples are analysed on an as received basis.
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Please refer to the following link for the measurement of uncertainty values for all NATA accredited analysis

<https://services.awta.com.au/AFTMeasurementUncertainty/index.php>

Change customer from Melbourne Milling to Wild Sourdough as per Greg Maline request. Also amendment to product description.

The sample(s) referred to in this report were analysed for the following determinant(s):

Analysis	Laboratory
Gluten TP/358	Food Safety Laboratory

The results in this report were authorised by:

Name	Title
Robert Rantino	Laboratory Operations Manager