

**WILD SOURDOUGH
WHOLEMEAL BREAD/PIZZA/ALL PURPOSE
GLUTEN FREE FLOUR MIX
ENDORSED BY COELIAC AUSTRALIA
PREMIUM PLANT BASED
VEGAN LOW FODMAP**

More Info & Recipes: www.wildsourdough.com.au

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

ENDORSED BY COELIAC AUSTRALIA
GLUTEN/DAIRY/NUT/EGG/SOYA TESTED
BATCH NUMBER: 01/2023
BEST BEFORE: **NOV 2024**

NET WEIGHT: 12.5kg or 1kg
Made in Australia, from >60% Australian Ingredients
NON-GMO ingredients

Storage: <3-4C preferred or less 15C.
Keep in a cool, dry area, away from direct sunlight

Nutritional Information: serving size 33g

Average quantity	per SERVE 33g	Per 100g
Energy	428	1300kJ
Protein	3.7	11.3
Fat, total	1.4g	4.3g
-saturated	0.7g	2.2g
Carbohydrate	17.6g	53.2g
-sugars	1.2g	3.8g
Sodium	226mg	684mg
Calcium	282mg	706mg
Fibre	4.9g	14.7g

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