

Fosters Bakery Wellfoods Gluten Free Bread Loaf - Information

A gluten free alternative to a bread , pre sliced A spongy cream coloured crumb with the flavour coming from the starches (especially rice) and with a back note of acetic acid Store frozen production + 12 months, Defrost at ambient, use within 3 days Recommend refresh slices in an oven 190°C for 5 mins

TFS Product Code: 020728
Suppliers Product Code:
Information Last Updated: 08/07/2019
Date Produced: 22/11/2024



Allergy Information

Key: **Contains** **May Contain**

- | | | | | | |
|--|---|---|---|---|---|
|  |  |  |  |  |  |
| Sesame | Gluten | Crustaceans | Eggs | Lupin | Nuts |
|  |  |  |  |  |  |
| Milk | Celery | Sulphur Dioxide | Soya | Cereal | Peanuts |
|  |  |  | | | |
| Fish | Molluscs | Mustard | | | |

Nutritional Information

Serving Unit:

- ()
- ()
- ()
- ()
- ()
- ()
- ()
- ()

Dietary Information

Key: **Suitable for**

- | | | | |
|--|---|---|---|
|  |  |  |  |
|--|---|---|---|

Kosher Vegetarian Halal Vegan

Please Note: This information has been supplied by manufacturers and other third parties to Thompsons Food Service Ltd. Whilst we take steps to ensure the information is correct and regularly updated, we give no warranty and no guarantee to the accuracy of this information. Product information and ingredients may change; please always read product labels carefully in addition to this document for accuracy. Please also consider changes to ingredients when products have been substituted.

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Ingredients

Gluten free flour (Rice Starch, Maize Starch, Potato Flake, Thickener [Guar Gum], Whole EGG Powder, Dried Glucose Syrup, Dextrose, Acidity Regulator[Sodium Hydrogen Diacetate], Citric Acid), Water, Pasteurised Liquid Whole EGG, Yeast, Sugar, Rapeseed Oil, Salt, Thickener [E464,Xanthan Gum], Emulsifiers [E471,E475].

Handling Information

Directions for Use

No usage information

Storage Instructions

No storage information

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