



# HARIFEN

**SANAVÍ, S.A.**

QUALITY DOCUMENTS

EDITION: 4ª

## BREAD AND PASTRY MIX

With fibre, iron and vitamins



### DESCRIPTION:

HARIFEN BREAD AND PASTRY MIX is special mix for people who need a low protein and amino acid diet. It is ideal for replacing the wheat flour in bakery and pastry recipes. It does not contain gluten, milk, soya, egg nor lactose.

### INGREDIENTS:

Corn starch, potato starch, manioc starch, sugars, fibre (oligofructose), thickeners (flour of guar seed, E-464), gasifiers (Sodium bicarbonate and E-575), emulsifier(E-482) iron and vitamins B1, B2, B6, and niacin.

Dehydrated powdered natural yeast (8g).

### AVERAGE ANALYSIS PER 100 g

Energy value	1459,3 kJ (343,6 kcal)
Proteins	0,3 g
Phenylalanin	4,0 mg
Carbohydrates	82,8 g
Sugars	4,7 g
Fats	0,8 g
saturated	2,5 g
Dietary fibre	3,5 g
Sodium	0,1 g
Potassium	20,3 mg
Phosphorus	26,9 mg
Iron	4,7 mg 33,6% RDI
Vitamin B1	0,6 mg 43,0% RDI
Vitamin B2	0,8 mg 50,0% RDI
Vitamin B6	1,0 mg 50,0% RDI
Niacin	8,9 mg 49,4% RDI

### PRESENTATION:

Packages of 500g with a packet of 8g with dehydrated natural yeast.

Carton boxes with 10 units.

**SHELF LIFE:** 18 MONTHS in a cool and dry place.

N.R.S. (Sanitary Registration Number): 26.569/GR-6234

**Sanaví, S.L.**

C/ Las Eras s/n,

18327 Lachar (Granada)

Tlfn: 958 457 127

Fax: 958 457 128

sanavi@sanavi.com