



Mix per Pane

Miscela di farine senza glutine per pane



A balanced mix of quality ingredients to prepare gluten-free bread in a few simple steps. Just add water, yeast, extra-virgin olive oil and a pinch of good cheer and the bread is ready to enjoy in about one hour. The dough can be mixed by hand or using a bread machine. Discover how to prepare wholesome gluten-free bread by following the instructions reported on the **Mix per Pane** Nutrifree package.

Naturally lactose-free and without milk protein.

Tips: Remember to shake the package well before use so that the components of Mix per Pane are well blended.

- Naturally lactose-free
- Low sugar content
- Ideal also with a bread machine
- To combine in the dough with just a few simple steps



Senza Uova



Senza Lattosio



Senza Latte



Senza Amido
di Frumento

Ingredient
Corn starch, rice flour, tapioca starch, sugar, psyllium fibre, salt, thickeners: hydroxypropyl methyl cellulose, guar gum; yeast extract. May contain traces of mustard and soy .

Characteristics	Value per 100 g
Energy kj	1495
Energy kcal	352
Fat	0,7
- of which — Saturated Fat	0,2
Carbohydrate	84
- of which — Sugars	5,0
Fibre	2,6
Protein	1,2
Salt	2,0