



Mix per Pane 15 kg



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**, Lfree guaranteed and **certified**.

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

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

Ingredient
Corn starch, rice flour, tapioca starch, sugar, vegetable fibre (psyllium), salt, thickeners: guar gum and E464, flavourings. May contain traces of mustard and soy.

Characteristics	Value per 100 g
Energy kj	1536
Energy kcal	362
Fat	0,9
- of which — Saturated Fat	0,3
Carbohydrate	85,7
- of which — Sugars	3,6
Fibre	1,9
Protein	1,8
Salt	1,9