

Product Data Sheet

Product Name

Promin Low Protein All Purpose Baking Mix

Product Weight

1000g

Ingredients

Wheat Starch (Gluten), Yeast, Sugar, Stabiliser, Salt, **Bicarbonate of Soda (Gluten)**, Guar Gum (E412), Fibre. For allergens, see ingredients in **bold**.

(2 x 7g yeast sachets contain: Dried Yeast, Emulsifier, Sorbitan Monosterate).

Amino Acid Profile

<u>Amino Acid</u>	<u>G per 100g of dry product</u>
Cysteic Acid	0.000
Hydroxyproline	0.000
Aspartic Acid	0.0098
Threonine	0.000
Serine	0.0043
Glutamic Acid	0.0125
Proline	0.0047
Glycine	0.006
Alanine	0.0043
Cystine	0.000
Valine	0.005
Methionine	0.0014
Isoleucine	0.0032
Leucine	0.0064
Tyrosine	0.0016
Phenylalanine	0.0038
Histidine	0.0068
Tryptophan	0.000
Lysine	0.0054
Arginine	0.0049

	<u>Mg per 100g of dry product</u>
Phenylalanine	4
Tyrosine	2
Methionine	1
Leucine	6

Nutritional Information

	<u>Unit</u>	<u>Per 100g of dry product</u>
Energy	kJ	1440
	Kcal	339
Fat	g	0.5
<i>of which saturates</i>	g	0.1
Carbohydrates	g	80.1
<i>of which sugars</i>	g	4.6
Fibre	g	6.2
Protein	g	0.1
Salt	g	0.5

<u>Minerals</u>	<u>Unit</u>	<u>Per 100g of dry product</u>
Sodium	g	0.2

Cooking Instructions

Can be used in various recipes. For bread made using a bread maker, to the bread making pan:

- Add 450ml water, 120ml vegetable oil, 5g salt and 500g of Promin All Purpose Baking Mix,
- Pour 7g of dried yeast on top of the baking mix – do not mix together,
- Press start on the bread maker.

Additional Information

- Store in a cool dry place. Once opened store in an airtight container.
- Shelf Life – 18 months from manufacture
- Manufactured in the United Kingdom
- **Important Notice:** Food for special medical purposes, should be used under medical supervision. For use in the dietary management of inherited metabolic disorders, or conditions requiring a low protein diet. Not suitable as a sole source of nutrition. Not for parenteral use.