

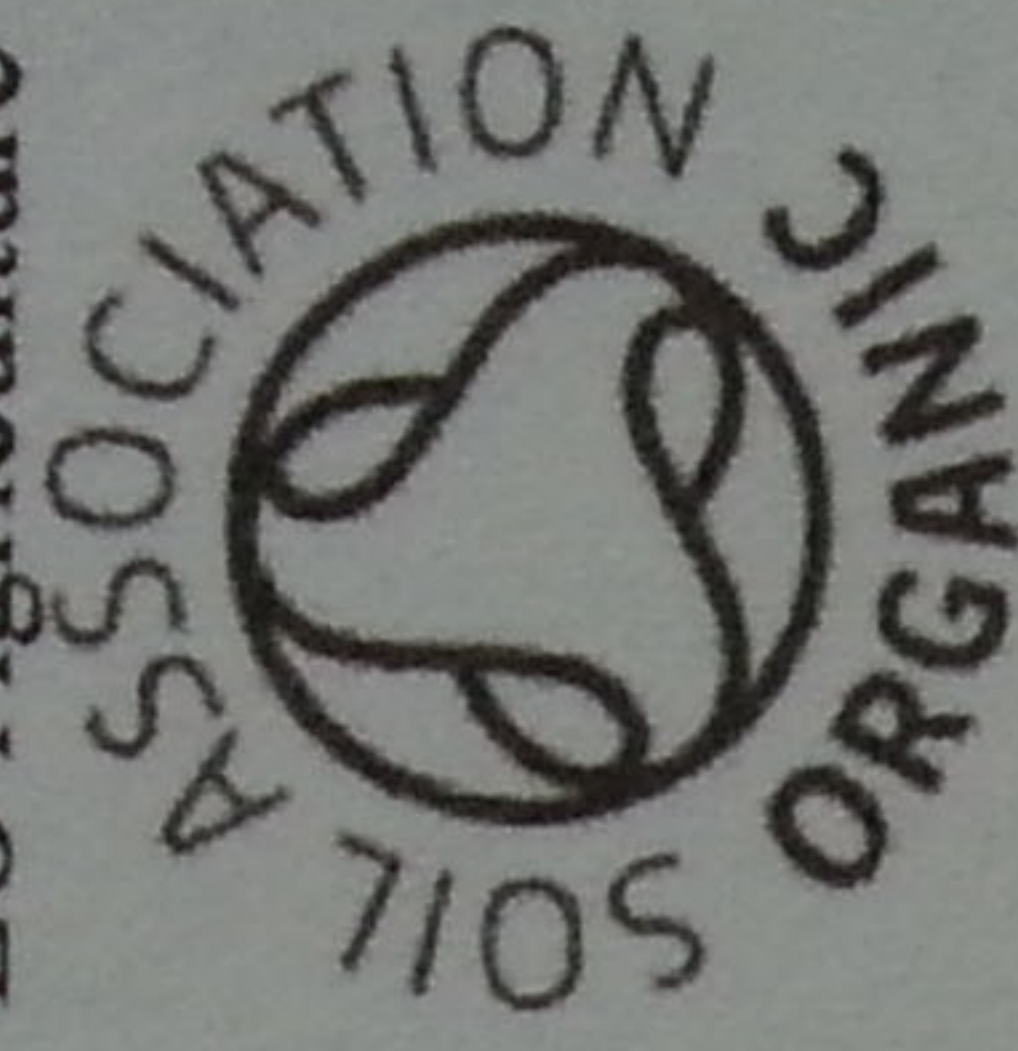
Claybrooke Mill



GB-ORG-05

EU Agriculture

ORGANIC



Dough Improver

Bread dough improver strengthens and conditions the dough giving a better texture, crumb and crust. Use with wholemeal, rye or other whole grain flours or in recipes with heavy ingredients.

Great for use in a bread machine or by hand.

200g

Claybrooke Mill, Claybrooke Magna, Leicestershire LE17 5DB

Instructions for use: Add 1-2 tsp of improver for 500g of flour.

Best used with wholegrain flours. Not recommended for use with white flours unless they contain heavy ingredients such as cheese, nuts, seeds etc.

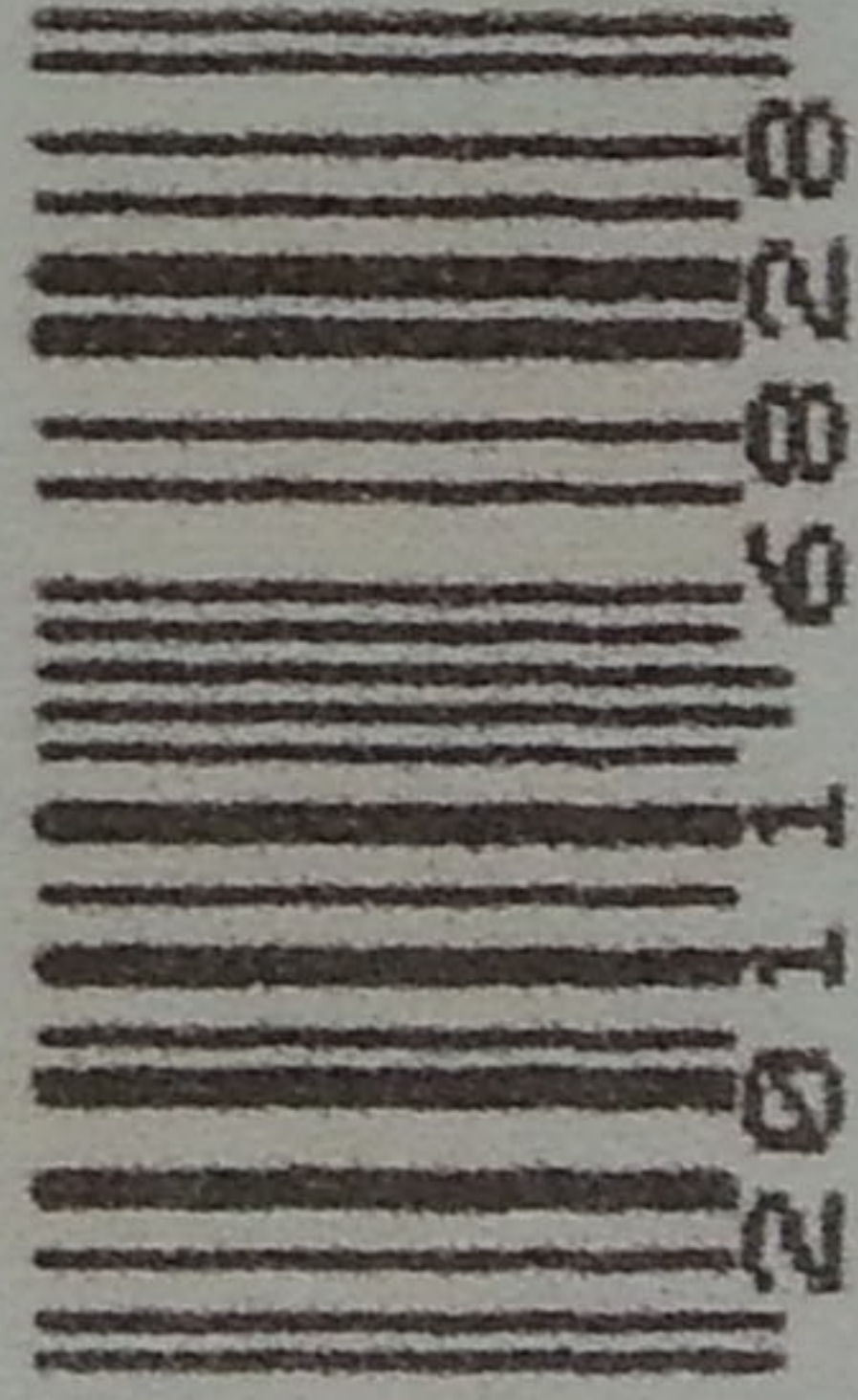
Ingredients: Organically produced wheat flour, Flour treatment Agent (E300) Ascorbic Acid. **ALLERGEN INFORMATION is in BOLD.**

Re seal after use and store in a cool dry place.

For Best Before End see base.

Made in France.

Dough Improver 200g



Product code 11682

Claybrooke Mill, Claybrooke Magna, Leicestershire LE17 5DB

Nutrition

Per 100g

Energy

348Kcal

Protein

8.88g

Carbohydrate

76.2g

Of which are sugars

7.2g

Fat

1.4g

Of which saturates

03.g

Fibre

1.2g

Sodium

101mg