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| Sub White Roll Dough 6pk | | | |
| **NUTRITION INFORMATION** | | | |
| Servings per package:6 | |  |  |
| Serving size: 160g | |  |  |
|  | Average Quantity per Serving | % Daily Intake (per Serving) | Average Quantity per 100g |
| Energy | 1540kJ |  | 964kJ |
| Protein  - gluten | 14.1g  Contains |  | 8.8g  Contains |
| Fat, total | 3.0g |  | 1.9g |
| - Saturated | 0.7g |  | 0.4g |
| Carbohydrate | 67.4g |  | 42.1g |
| -Sugars | 4.2g |  | 2.6g |
| Dietary fibre | 4.0g |  | 2.5g |
| Sodium | 514mg |  | 321mg |
| Percentage Daily Intakes are based on an average adult diet of 8700kJ. Your daily intakes may be higher or lower depending on your energy needs. | | | |
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INGREDIENTS:

**Wheat flour**, Water, Yeast (yeast, water), Sugar, **Gluten (wheat)**, **Improver** (**soy flour**, emulsifiers (472e, 481, 471), **wheat flour**, enzymes, food acid (300), thiamine), Iodised Salt, Canola Oil, **Folic Acid Mix** (**wheat flour**, folic acid).

**Allergens: Soy, Wheat**

**Made using equipment that is also used to process: Egg, Milk, Peanuts, Sesame, Tree Nuts**

Store frozen until ready to be cooked.

Instruction: Defrost product in cool oven (17oC), keep it moist by spraying water. Pre-heat oven to 190oC. Score/ cut the top of the bread. Depending on oven, bake for 18 to 20 minutes. Cool on a wire rack.

Net Weight: 960g

**Made in New Zealand**