|  |  |  |  |
| --- | --- | --- | --- |
| White Vienna 520g | | | |
| **NUTRITION INFORMATION** | | | |
| Servings per package:5.2 | |  |  |
| Serving size: 100g | |  |  |
|  | Average Quantity per Serving | % Daily Intake (per Serving) | Average Quantity per 100g |
| Energy | 1000kJ |  | 1000kJ |
| Protein  - gluten | 8.2g  Contains |  | 8.2g  Contains |
| Fat, total | 2.6g |  | 2.6g |
| - Saturated | 0.6g |  | 0.6g |
| Carbohydrate | 43.9g |  | 43.9g |
| -Sugars | 0.4g |  | 0.4g |
| Dietary fibre | 2.6g |  | 2.6g |
| Sodium | 423mg |  | 423mg |
| 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), Canola Oil, Salt, **Improv**er (**soy flour**, emulsifiers (472e, 481, 471), **wheat flour**, flour improver (300), enzymes, thiamine, 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) until it rises to ~6cm, 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: 520g

**Made in New Zealand**