



# GF Self Raising Flour

## Product Spec Sheet

Gluten free | Dairy Free | Nut Free | Soy Free | Plant Based



Item Number: FS Self Raising 15kg.  
Weight: 15kg bag.

The Well and Good Self Raising Flour allows customers to bake like they would with traditional wheat-based flours. Traditional recipes are easily adaptable into gluten free options.

- Also available in 5kg bag
- Free from all major allergens
- Halal and Kosher Certified

Barcode	9337096100231
Packing material	Multi Walled Bag with PE Liner 15um Film
Dimensions	680x505x140mm
Pack Size	15kg
Shelf life	24 months
Storage	Ambient

### Pallet Configuration

Layers per pallet	8
Bags per pallet	64

## Nutrition Information

NUTRIENT	AVG QTY/100G
Energy	1100kJ
Protein, total	3.0g
-gluten	not detected
Fat, total	1.0g
-saturated	0.9g
Carbohydrate	76.7g
-sugars	7.9g
Sodium	1339mg

## Ingredients

Rice Flour, Potato Starch, Tapioca Starch, Sugar, Raising Agents(Sodium Acid Pyrophosphate(450), Sodium Bicarbonate(500), Glucona Delta Lactone(575)), Vegetable Emulsifiers(Polyglycerol Esters of Fatty Acids(475), Mono and Diglycerides of Fatty Acids(471), Sodium Stearoyl Lactylate(481)), Iodised Sea Salt, Modified Tapioca Starch(1442), Dextrose, Vegetable Gum(Xanthan(415), Thickener(466).



For more information please visit:

[wellandgood.com.au](http://wellandgood.com.au) | 03 9769 1515 | [contact@wellandgood.com.au](mailto:contact@wellandgood.com.au)

**WELL & GOOD**