



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, Bicarbonate Soda, GDL, Vegetable Polyglycerol Esters of Fatty Acids, Mono and Diglycerides, Sodium Iodised Sea Salt, Xanthan Gum, Cellulose Powder.



For more information please visit:

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