



MULTIBASE[®] RUGBRØD

PRODUCT TYPE: Concentrate for rye bread

INGREDIENTS: Dried rye sourdough (wholemeal rye flour, lactic acid, yeast, water, starter culture)
Sifted rye flour
Iodized salt
Roasted wheat malt flour
Wheat flour
Wheat gluten
Rapeseed oil
Enzymes
Barley malt flour

PRODUCT DATA: Appearance Brownish powder
Water contents, approx. % 7

Nutritional values per 100 g (average):	
Energy, kJ	1254
Energy, kcal	297
Fat, g	3.9
of which saturates, g	0.6
Carbohydrate, g	48
of which sugars, g	2.4
Fibre, g	6.9
Protein, g	14
Salt, g	15

PACKING: 12,5 kg net in multiply paper bag with an inner blue polyethylene bag.

KEEPING QUALITIES: Min. 12 months from date of production when stored cool and dry in unopened packing.

IDENTITY: The product is made from carefully selected raw materials.

PURITY: The food additives are in full conformity with the requirements for purity and identity laid down in EU Council Directives and the "FAO Food and Nutrition Papers

LEGAL STATUS: Due to the fact that legislation on application of this product in foodstuffs may vary from country to country, the local food law should always be examined.

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Recipe information which is based on our own trials and other application technology information given is, to the best of our knowledge, reliable. However, no guarantees are given, not even in case of negligence on the part of Credin A/S, and users of our products should conduct their own trials to determine whether our products are suitable for the user's purposes.



ALLERGENS:

	Present as ingredient	Used on the same production line	Risk from cross contamination
Cereals containing gluten, namely: Wheat and products thereof	Yes	Yes	-
Cereals containing gluten, namely: Rye and products thereof	Yes	Yes	-
Cereals containing gluten, namely: Oats and products thereof	No	Yes	Yes
Cereals containing gluten, namely: Barley and products thereof	Yes	Yes	-
Cereals containing gluten, namely: Spelt and products thereof	No	No	No
Crustaceans and products thereof	No	No	No
Eggs and products thereof	No	Yes	Yes
Fish and products thereof	No	No	No
Peanuts and products thereof	No	No	No
Soybeans and products thereof	No	No	No
Milk and products thereof (including lactose)	No	Yes	Yes
Almonds and products thereof	No	No	No
Pistachio nut and products thereof	No	No	No
Celery and products thereof	No	No	No
Mustard and products thereof	No	No	No
Sesame seeds and products thereof	No	No	No
Sulphur dioxide and sulphites at concentration of more than 10 mg/kg or 10 mg/liter in terms of total SO ₂	No	No	No
Lupine and products thereof	No	No	No
Molluscs and products thereof	No	No	No

Ingredients which may trigger allergic and/or intolerance reactions according to EU Regulation 1169/2011 annex II.

IDENTIFICATION: 94979010-11-(version 5)

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