

TRUE IMPACT AT ORIGIN

True Origin works directly with Barrett's Ridge, a small, woman focused business in South Africa. Buying this product helps to create jobs for women in local communities as well as supporting children in disadvantaged areas.

Barrett's Ridge,
Cape Town

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NUTRITIONAL INFO — 100G

Energy	1386kJ/331kcal
Fat	1.4g
of which saturates	0.4g
Carbohydrate	67.8g
of which sugars	19.0g
Protein	10g
Salt	1.98g

IMPORTED BY: True Origin,
a JTS Brand, Unit 3/4
Wallneuk Road, Paisley,
PA3 4BT. 0141 255 0901
trueoriginfoods.co.uk



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& GREAT TASTING PRODUCTS.

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INGREDIENTS: WHEAT Flour (Fortified (Mineral Salts (Electrolytic Iron, Zinc Oxide) and Vitamins (A, B1, B2, B6, B9)), Sugar, Raising Agent: Baking Powder (Calcium Carbonate, Corn Starch, Potassium Bitartrate), Flavouring (Sea Salt, Dried Garlic, Herbs (Parsley, Thyme, Rosemary), Spices (Black Pepper, Dill Tips), Olive Oil, Dextrose (Sweetener), Maltodextrin (Thickener)).

ALLERGENS: See ingredients in **BOLD**. Packed in a facility that uses tree nuts. **STORAGE:** Store in a cool, dark, dry place.

INSTRUCTIONS.

1. **PREHEAT** oven to 190°C fan / 220°C
2. Lightly **GREASE** a standard 1lb loaf pan.
3. **COMBINE** Beer Bread mix with a 330ml room temperature beer, cider or soda water.
4. **STIR** the mixture until a stiff batter is formed.
5. **SCRAPE** into your prepared loaf pan.
6. **BAKE** for 45 minutes, baking time may vary.

TIP: MELT 2TBS OF BUTTER AND BRUSH THE TOP BEFORE BAKING. **IT REALLY ADDS TO THE CRUST!**

