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 Erudus ID
 8a65d640b02448d6ac5e3aaa4a17b40c

 Version
 1.0



Organic Wholegrain Banana Bread Baking Mix 250g x 6

Organic Wholegrain Banana Bread Baking Mix 6x250g

PRODUCT DESCRIPTION

Organically certified with the Soil Association, our indulgent Banana Bread mix encourages consumers to use up their brown bananas and is Free From the 14 major allergens (including Gluten, Dairy, Nuts, Peanuts, Soya and Sesame). Keep this mix nearby so that it's ready to bake on whatever occasion! Our mix is super easy to bake : it's pre-measured, and you can get rid of those brown bananas you've got sat in your fruit box! Being baked full of moisture and providing a mind-blowing banana-galore taste, you won't want your loaf to end! This is the perfect Sunday baking opportunity with no mess, no fuss and no allergens! Demolish your slices throughout the week, or even freeze for a later date – we're enabling free-from food flexibility in your life! Our brand is all about creating choice and ease for sufferers, so keep your banana mix nearby so you will never run out of options or have to say no to a slice of Banana Bread!

Creative Nature Ltd
CN-MIXBAN250G
Food
Baking Mixes and Bakery Ingredients
Ambient
8a65d640b02448d6ac5e3aaa4a17b40c
Legacy



Outer Case GTIN

5060113085412



Ingredient Declaration

Product Contains:

Brown Rice Flour, Unrefined Cane Sugar, Milled Flaxseed, Banana Chips (8%), Baking Powder (mono calcium phosphate, corn starch, Raising Agent: sodium bicarbonates).

ALLERGENS

INGREDIENTS

riouuci contums.	
Celery/Celeriac	No
Cereals Containing Gluten	No
Barley	No
Oats	No
Rye	No
Wheat (including Spelt and Khorasan)	No
Gluten content <20ppm	Yes
Crustacea	No
Eggs	No
Fish	No
Lupin	No
Milk	No
Molluscs	No

Mustard	No
Nuts (Tree)	No
Almond nuts	No
Brazil nuts	No
Cashew nuts	No
Hazelnuts	No
Macadamia (Queensland) nuts	No
Pecan nuts	No
Pistachio nuts	No
Walnuts	No
Peanuts	No
Sesame Seeds	No
Soybeans	No
Sulphur Dioxide and Sulphites	No

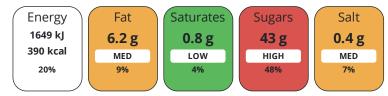
Additional Allergen Information

Free From 14 Most Common Allergens and no 'may contain' warnings

SUPPLEMENTARY INGREDIENT INFORMATION	Palm Oil	No		
	Hydrogenated Vegetable Oil/Fat	No		
	GM Protein/DNA	No		
ADDITIVES	Product Contains:			
	Artificial Antioxidants	No	Artificial Flavourings	No
	Artificial Colours	No	Artificial Preservatives	No
	Artificial Flavour Enhancers	No	Artificial Sweeteners	No
DIET SUITABILITY	Suitable for Coeliacs	Yes	Halal Diet	No
	Kosher Diet	Suitable for	Vegetarian Diet	Suitable for
	Vegan Diet	Suitable for		

NUTRITIONAL INFORMATION

Each 100g/ml portion contains:



of your reference intake.

Typical values per 100g/ml : Energy 390kcal / 1649kJ

Nutrient	per 100g/ml	RI per 100g/ml
Energy (kJ)	1649 kJ	20%
Energy (kcal)	390 kcal	20%
Fat	6.2 g	9%
of which Saturates	0.8 g	4%
Carbohydrate	75 g	29%
of which Sugars	43 g	48%
Fibre	4.9 g	
Protein	6.3 g	13%
Salt	0.4 g	7%

SUPPLEMENTARY NUTRITIONAL INFORMATION HANDLING & STORAGE INFORMATION

Directions For Use

VEGAN RECIPE • 3 Large Ripe Bananas (about 400g when peeled) • 40g Dairy Free Spread • Pinch of Cinnamon (optional) STANDARD RECIPE • 2 Large Ripe Bananas • 40g Butter/ Dairy Free Spread • 1 Large Egg • Pinch of Cinnamon (Optional) HOW TO MAKE • Preheat oven to 180°C/400°F/Gas Mark 4. • Mash up the bananas in a mixing bowl with a fork, then pop all ingredients in and give a good stir (singing loudly at this point is reported to improve taste). • Spoon the yummy mixture into a greaseproof 1lb loaf tin, or two mini loaf tins. • Bake for 25 mins, until beautifully brown on top, then carefully remove (using oven gloves!), cover with tin foil and bake for another 20 mins. • Share with friends, or gobble it all up, your choice! Want to make your banana bread even more awesome? Try these top tips: • Chocolate Lover? Add a handful of choc chips in the mix or stir some melted dark choc in for a marbled cake effect. • Icing Queen? Simple icing idea – just mix dairy free spread with icing sugar until it's sweet enough for you! Add vanilla, Creative Nature Cacao Powder or anything you like, just remember to show us what you create!

Storage Instructions

keep in a cool, dry place

	Shelf Life from Time of Production	540 Days		
ACCREDITATIONS/ CERTIFICATIONS/ ASSURANCE SCHEMES	CERTIFICATION BODY			
ORIGIN	Product Country of Origin/Place of Un	ited Kingdom		
	Provenance			
PRODUCT	Standards Testing			
CHARACTERISTICS	Do you undertake trend analysis of	Yes	Is shelf life testing undertaken?	No
	microbiological results?			
CONFIGURATION	Case Configuration		Inner Pack Configuration	
	Total Quantity of Inner Components in	6 Units		
	Outer Case			
	Is the Outer Case Splittable?	Yes		
PRODUCT	Inner Component			
WEIGHTS	Variable Weight Consumer Item	No		
	Inner Component Weight	250 g		
	Outer Case			
	Outer Case Gross Weight	1.66 kg		
	Outer Case Net Weight	1.5 kg		
PRODUCT	Inner Component			
DIMENSIONS	Inner Component Depth	145 mm		
	Inner Component Width	190 mm		
	Inner Component Height	70 mm		
	Outer Case			
	Outer Case Depth	245 mm		
	Outer Case Width	150 mm		
	Outer Case Height	190 mm		
PALLET	Quantity of Cases Per Pallet Layer	32 Cases	Pollot Hoight	1.72 MTR
INFORMATION	Quantity of Layers Per Pallet	8 Layers	Pallet Height Pallet Gross Weight	445.98 kg
	Quantity of Cases Per Pallet	256 Cases	i and 01033 Weight	
	Quantity of cases i ci rallet	200 00303		

PACKAGING	Inner Component Packaging							
	Туре	Materials	We	eight	Recycled Plastic %	Recyclable	Returnable	Composite
	Poly Treated PET/PE	Plastic	9 g	5	- %			
	Outer Case Packaging							
	Туре	Materials	We	eight	Recycled Plastic %	Recyclable	Returnable	Composite
	Case	Paper/Cardboard	110	0 g	- %			
OTHER INFORMATION	Commodity Cod	e	19012000					
CONTACT	Address							
INFORMATION	Creative Nature	Ltd						
	36 Central Avenu	ie						
	West Molesey							
	Surrey							
	KT8 2QZ							
	England							
	<u>P: (Phone)</u> 02089 ⁻	790903						
	Complaints Con	tact			Commercial Cont	tact		
	Creative Nature	Superfoods Team			Trudi Austin			
	Customer Service	2			Head Of Sales - Cr	eative Nature	Superfoods Ltd	
	orders@creative-	nature.uk.com			trudi@creative-na	ture.uk.com		
	<u>P: (Phone)</u> (+44) (208 979 0903			<u>P: (Phone)</u> 07982 6	534646		

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