



GLUTEN-FREE



PREPARED FLOUR GLUTEN-FREE FLOUR

FOR PATISSERIE AND BAKED PRODUCTS
WHEAT-FREE, GLUTEN-FREE, AND DAIRY-FREE

900g e



3.40 kcal/g

GLUTEN-FREE SOFT FLOUR

PREPARED FOR PATISSERIE AND BAKED PRODUCTS

DAYELET GLUTEN-FREE FLOUR is a balanced mixture of flours and native starches (not genetically modified), totally gluten-free, which contain no salt or dairy products. DAYELET GLUTEN-FREE FLOUR is perfect for making all types of patisserie and baked recipes which require soft flour. It substitutes the same weight of soft wheat flour in different recipes such as: sponge cakes, sheets of sponge cakes, muffins, fairy cakes, pastries, cookies, etc.

THIS PRODUCT IS:

sugar-free, gluten-free, lactose-free, egg-free, soy-free, fructose-free, cholesterol-free and salt-free.

IT IS ALSO SUITABLE FOR:

diabetics, coeliacs, vegetarians, vegans, and for people following weight control diets.

COMPOSITION:

corn starch, corn flour, lupine flour, rice starch; thickener: methyl cellulose E464.

NUTRITION INFORMATION PER 100g:

340 kcal/100g. Carbohydrates: 82.4% (0% of them are polyols). Other hydrates: 1%. Nutritional fibres: 8.7%. Fat: 1.2% (Saturated fat: 0.2%). Protein: 4.4%. Sodium: 0.1%.

Complete combination of gluten-free ingredients which provide nutritional values and a very pleasant taste.

Lupine flour is a vegetable flour; therefore it is classified as an allergen.

HIGH Glycemic index = 80.

MORE INFORMATION:

<http://www.dayelet.co.uk/lupin-flour.html>

**SUGAR-FREE, GLUTEN-FREE, EGG-FREE,
LACTOSE-FREE, SOY-FREE, FRUCTOSE-FREE,
CHOLESTEROL-FREE AND SALT-FREE.**

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