



PRODUCT INFORMATION

Code: AR0006

Issue No. 2

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Product Name	:	Fino Rye Base
Product Description	:	A base for all rye breads and rolls
Ingredient Declaration	:	Ryemeal, wholemeal, malt flour, gluten, acidity regulator (330, 170) and emulsifier 472(e)
Recommended Usage	:	Replaces a proportion of flour in standard white bread recipes. For a lighter or heavier rye bread, the proportion of Fino Rye Base to flour can vary between 20-40% as desired. For variety, Fino Rye Base can be combined with Fino Grain Base or Fino Meal Base.
Allergens	:	Gluten
Packing	:	Available in 15 kg poly lined multiwall bags
Storage	:	Store in a cool, clean and dry area
Shelf life	:	Nine (9) months when stored under favorable conditions

All ingredients for this product comply with Philippine food regulations and are subject to change. Customers exporting this product, or finished items made from this product, should check the regulations of the importing country.

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made, however. Since the Manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers, all recommendations and sales are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has any authority to waive or change the above provisions but our technical staff is available to assist the purchasers in adapting the forementioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence.

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