

Wrights Maestro Pizza Flour Sack - Information

A medium strength all-purpose white pizza flour.

Our Product Code: 024717
Suppliers Product Code: 34MAEST
Information Last Updated: 13/02/2024
Date Produced: 05/06/2026



Allergy Information

Key: **Contains** **May Contain**



Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	364.00
Energy (kJ)	1542.00
Protein (g)	10.90
Carb (g)	75.30
Of Which Sugars (g)	1.40
Fat (g)	1.40
Of Which Saturates (g)	0.20
Fibre (g)	3.10
Salt (g)	<0.01

Dietary Information

Key: **Suitable for**



Please Note: This information has been supplied by manufacturers and other third parties to Yare Food Services. Whilst we take steps to ensure the information is correct and regularly updated, we give no warranty and no guarantee to the accuracy of this information. Product information and ingredients may change; please always read product labels carefully in addition to this document for accuracy. Please also consider changes to ingredients when products have been substituted.

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Ingredients

Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamine), Flour
Treatment Agent: Ascorbic Acid, Enzymes.

Handling Information

Directions for Use

A raw material for use in baking and cooking recipes. Flour is a raw ingredient and therefore it is recommended to undergo further thermal processing (i.e. baking/cooking) before being consumed.

Storage Instructions

Cool, dry ambient conditions.

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