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Dove Self Raising Flour - Gluten Free - Information

Gluten Free Self Raising White Flour blend Freee by Doves Farm brand A wheat free & naturally gluten free white flour with brown flecks

TFS Product Code: 030042
Suppliers Product Code:
Information Last Updated: 03/05/2023
Date Produced: 25/11/2026



Allergy Information

Key: Contains | May Contain

Sesame | Gluten | Crustaceans | Eggs | Lupin | Nuts

Milk | Celery | Sulphur Dioxide | Soya | Cereal | Peanuts

Fish | Molluscs | Mustard

Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	348.00
Energy (kJ)	1480.00
Protein (g)	4.60
Carb (g)	80.00
Of Which Sugars (g)	0.40
Fat (g)	1.10
Of Which Saturates (g)	0.30
Fibre (g)	0.20
Salt (g)	0.87

Dietary Information

Key: Suitable for

Kosher | Vegetarian | Halal | Vegan

Please Note: This information has been supplied by manufacturers and other third parties to Thompsons Food Service Ltd. 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.

Registered Office: Nelsons Yard, South Denes Road, Great Yarmouth, NR30 3PR, England
Company No: 07107278 VAT No: GB 986 0801 93 Directors: E. Thompson, R. Thompson, T. Thompson

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Ingredients

Gluten Free Flour Blend (Rice, Potato, Tapioca, Maize, Buckwheat), Raising Agents (Mono Calcium Phosphate, Sodium Bicarbonate), thickener (Xanthan Gum).

Handling Information

Directions for Use

See back of packet.

Storage Instructions

Store in cool , dry conditions. Avoid direct sunlight. To keep your flour at its best, roll down the top after use and store in a cool, dry place.

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