



# ALL STAR CAKE DONUT - 10 kg

PRODUCT CODE: 3820

## PRODUCT DATA SHEET

### PRODUCT DESCRIPTION

Millers Foods All Star Cake Donut Mix is formulated for perfect donuts either from hand or machine dropper.

**GTIN CODE** 9 330389 000072

### PACKAGING

Pack Size 10 kg  
Bag Style Pinch bottom, glued top  
Bag Colours White Millers Foods bag with blue detail (Pantone 072). Printed product details.  
Bag Construction 4 ply - 80gsm paper, 80gsm paper, 70gsm paper, plastic liner

### BATCH IDENTIFICATION

Running Numerical Bag Serial No. & Best Before Date on bags. Batch number for Pallet

### PRODUCT CHARACTERISTICS

Appearance Free flowing powder  
Colour Off white  
Taste Free of offensive taste  
Odour Free of offensive odours

### CHEMICAL PROPERTIES

Moisture 14.2 % max  
Protein 8% min

### QUALITY ASSURANCE

Strict quality control procedures are enforced during manufacture. The manufacturing environment is subject to strict monitoring and control in accordance with HACCP certification requirements.

Final product is sampled and tested for chemical, physical and sensory parameters using internationally recognised testing procedures.

### STORAGE AND HANDLING

This product should be kept in a cool, dry, ventilated place free from strong odours.  
Packages should not be in direct contact with walls or floors. Stock should be used in rotation.

### SHELF LIFE

Under good housekeeping and the suggested storage & handling conditions this product in unopened bags has a shelf life of nine months from the date of manufacture. See best before details on each bag.

### TRANSPORT

All products delivered from Millers Foods are packaged in multi walled paper bags, which are packed on pallets with a pallet cover on the pallet. The pallets are then wrapped with stretch film with a both a plastic and a cardboard top cover. Deliveries are made at ambient temperature using covered delivery vehicles with side curtains.

### INGREDIENTS LIST

Wheat Flour, Sugar, Vegetable Oil (Antioxidant 306 ), Soya Flour, Milk Solids, Egg Yolk Powder, Raising Agent (450, 500), Iodised Salt, Artificial Flavour,

**Contains: Wheat (Gluten), Eggs, Milk and Soya**

### NUTRITIONAL INFORMATION

	Average Quantity per 100g		Average Quantity per 100g BAKED PRODUCT*	
	DRY MIX			
Energy	1548	kJ	1180	kJ
Protein	8.92	g	6.81	g
Fat, total	5.74	g	4.37	g
- saturated	0.77	g	0.59	g
Carbohydrate, total	72.25	g	55.10	g
- sugars	26.62	g	20.30	g
Dietary Fibre	2.78	g	2.12	g
Sodium	8.97	mg	684	mg

\*Based on water added at 49 % and weight loss in oven of 11.5 %

All values specified above are averages

### MICROBIOLOGICAL INFORMATION

#### Microbiological Parameters

Standard Plate Count < 50,000 per gm  
Yeast & Moulds < 10,000 per gm  
Rope Micro Organism < 1000 per gm  
Bacillus Cereus < 100 per gm

### COUNTRY OF ORIGIN

Made in Australia from local & imported ingredients

**Disclaimer:** Whilst every endeavour has been made to provide accurate information. Millers Foods makes no warranty and accepts no liability that the results will be free from error, or if used, will ensure compliance with the relevant requirements of the Food Standards Code. You should carefully evaluate the accuracy, completeness and relevance of the results for your own purposes



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**MAKE UP PROCEDURE**

<b>FORMULA</b>				
INGREDIENTS	10 KG		1 KG	
	kg	gm	kg	gm
MILLERS ALL STAR DONUT MIX	10	000	1	000
WATER	4	750		475
TOTAL BATTER WEIGHT	14	750	1	475
<b>PROCEDURE</b>				
Mixing (Planetary Mixer) Beater / Paddle	1 <sup>st</sup> Speed	1 Minute, scrape down		
	2 <sup>nd</sup> Speed	2 minutes		
Finished dough temperature	22° - 26° C			
Frying Fat Temperature	190° C			
Frying time	Approx. 2 minutes each side			

Issued: 20 January 2011

Edition No 5

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