



# CONTINENTAL PREMIX - 15 kg

PRODUCT CODE: 4401



## PRODUCT DATA SHEET

### PRODUCT DESCRIPTION

Millers Continental Premix is a premium bread premix specifically designed to produce consistent quality crusty and continental breads and rolls under diverse baking conditions.

**GTIN CODE** 9 330389 001369

### PACKAGING

Pack Size 15 kg  
Bag Style Block bottom, valve filled  
Bag Colours Brown Millers Foods bag with yellow product detail (Pantone 123U)  
Bag Construction 2 ply 80gms High Porosity Kraft (Brown)

### 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 11.4 % 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 [Includes Vitamins (Thiamin, Folate)], Semolina (Wheat), Iodised Salt, Gluten, Vegetable Oil (Antioxidant 306), Emulsifiers (472e), Flour Treatment Agent (300), Enzymes

**Contains: Wheat (Gluten) and Soy**

**May be present: Eggs, Milk, Lupin, Barley, Rye, Poppy Seed, Oats, Sunflower Kernels**

### NUTRITIONAL INFORMATION

	Average Quantity per 100g DRY MIX	Average Quantity per 100g BAKED PRODUCT*
Energy	1454 kJ	1047 kJ
Protein	12.36 g	8.90 g
Fat, total	1.75 g	1.26 g
- saturated	0.55 g	0.39 g
Carbohydrate, total	69.02 g	49.68 g
- sugars	0.10 g	0.07 g
Dietary Fibre	3.53 g	2.54 g
Sodium	784 mg	565 mg

\*Based on water added at 58 % 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

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### MAKE UP PROCEDURE

FORMULA				
INGREDIENTS	15 KG		5 KG	
	kg	gm		
CONTINENTAL PREMIX	15	000	5	000
DRIED YEAST @ 1.5 %		225		75
WATER @ 58 % (Variable)	8	700	2	900
TOTAL DOUGH WEIGHT	23	925	7	975
NOTE; FOR COMPRESSED YEAST USE AT 3%				
PROCEDURE				
Mixing (Spiral Mixer)	1 <sup>st</sup> Speed	2 Minutes reverse		
	2 <sup>nd</sup> Speed	10 - 12 minutes Depending on type of mixer & dough size		
Finished dough temperature		27° - 30° C		
Rest dough on bench for 10 minutes after mixing				
Proof times, Baking Times and Baking Temperatures will vary according to product.				

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