



# DEVON SCONE – 10 kg

PRODUCT CODE: 4520



## PRODUCT DATA SHEET

### PRODUCT DESCRIPTION

Millers Foods Devon Scone Mix is a blend of carefully selected ingredients designed to produce a premium quality scone with light texture, soft eating qualities and a superior shelf life.

**GTIN CODE** 9 330389 000041

### 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  
CO2 Yield 8.0 gm/kg min (0.8 %)

### 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), Milk Solids, Raising Agents (339, 341, 450, 500), Iodised Salt, Emulsifier (481),

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

**May be present: Eggs and Soya**

### NUTRITIONAL INFORMATION

|                     | Average Quantity per 100g DRY MIX |    | Average Quantity per 100g BAKED PRODUCT* |    |
|---------------------|-----------------------------------|----|------------------------------------------|----|
| Energy              | 1574                              | kJ | 1221                                     | kJ |
| Protein             | 9.53                              | g  | 7.39                                     | g  |
| Fat, total          | 8.58                              | g  | 6.65                                     | g  |
| - saturated         | 0.89                              | g  | 0.69                                     | g  |
| Carbohydrate, total | 64.82                             | g  | 50.28                                    | g  |
| - sugars            | 12.40                             | g  | 9.62                                     | g  |
| Dietary Fibre       | 2.69                              | g  | 2.09                                     | g  |
| Sodium              | 1353                              | mg | 1050                                     | mg |

\*Based on water added at 48 % and weight loss in oven of 10 %

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                               | 10 KG                 |                                      | 1 KG |     |
|                                           | kg                    | gm                                   |      |     |
| DEVON SCONE                               | 10                    | 000                                  | 1    | 000 |
| WATER                                     | 4                     | 800                                  |      | 480 |
| TOTAL BATTER WEIGHT                       | 14                    | 800                                  | 1    | 480 |
| PROCEDURE                                 |                       |                                      |      |     |
| Mixing<br>(Planetary Mixer)<br>Dough hook | 1 <sup>st</sup> Speed | 2 Minutes or until dough has cleared |      |     |
| Rest for 10 minutes before baking         |                       |                                      |      |     |
| Oven temperature                          | 210° C                |                                      |      |     |
| Baking time                               | Approx. 15 minutes    |                                      |      |     |

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