



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, Lupin, Barley, Rye, Poppy Seed, Oats, Sunflower Kernels

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 (Planetary Mixer) Dough hook	1 st 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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