



MILLERS CRUSHED RYE – 20 kg

PRODUCT CODE: 3432

PRODUCT DATA SHEET

PRODUCT DESCRIPTION

Grains of rye which have been crushed by passing through serrated rollers.

GTIN CODE 9 330389 00244 1

PACKAGING

Pack Size 20 kg
Bag Style Open topped with side gusset
Bag Colours White with orange product label
Bag Construction 2 ply - 80gsm paper liner, white polypropylene outer

BATCH IDENTIFICATION

Batch pallet number on pallet

PRODUCT CHARACTERISTICS

Appearance Free flowing crushed grain
Colour Fawnie brown
Taste Free of offensive taste
Odour Free of offensive odours

CHEMICAL PROPERTIES

Moisture 14.0 % max
Protein 10.0 % 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

Rye Grain

Contains: Rye (Gluten)

NUTRITIONAL INFORMATION

	Average Quantity per 100g	
Energy	1334	kJ
Protein	10.50	g
Fat, total	2.30	g
- saturated	0.30	g
Carbohydrate, total	56.00	g
- sugars	1.40	g
Dietary Fibre	22	g
Sodium	5	mg

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
Issued: 20 January 2011
Edition No 5

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