



PASTRY CONDITIONER - 15 kg

PRODUCT CODE: 4881

PRODUCT DATA SHEET

PRODUCT DESCRIPTION

Millers Foods Pastry Conditioner is a blend of flour and selected relaxing agents, designed to reduce shrinkage in pie bottoms and puff pastry.

GTIN CODE 9 330389 001475

PACKAGING

Pack Size 15 kg
Bag Style Block bottom, valve filled
Bag Colours Brown Millers Foods bag with purple detail, Printed product details
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

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, Flour Treatment Agents (223, 920),

Contains: Wheat (Gluten)

May be present: Soya, Eggs, and Milk

NUTRITIONAL INFORMATION

	Average Quantity per 100g	
Energy	1457	kJ
Protein	10.90	g
Fat, total	1.19	g
- saturated	0.34	g
Carbohydrate, total	72.44	g
- sugars	0.10	g
Dietary Fibre	3.77	g
Sodium	99	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 from local & imported ingredients

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