



## SELF RAISING FLOUR – 15kg

PRODUCT CODE: 5181

### PRODUCT DATA SHEET

#### PRODUCT DESCRIPTION

Millers Foods Self Raising Flour is a soft flour blended with a carefully balanced selection of aerators to give maximum lift with no chemical after-taste.

**GTIN CODE** 9 330389 001482

#### 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

#### CHEMICAL PROPERTIES

Moisture 14.2 % max  
Protein 8.6 % min  
CO<sup>2</sup> Yield 6.5 gm/kg min (0.65 %)

#### 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, Raising Agents (339, 341, 450, 500),

**Contains: Wheat (Gluten)**

**May be present: Soya, Eggs, and Milk**

#### NUTRITIONAL INFORMATION

	Average Quantity per 100g	
Energy	1421	kJ
Protein	9.62	g
Fat, total	1.16	g
- saturated	0.33	g
Carbohydrate, total	71.71	g
- sugars	0.10	g
Dietary Fibre	3.66	g
Sodium	7.35	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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