



# SOFT WHOLEMEAL PREMIX - 15 kg

PRODUCT CODE: 5621

## PRODUCT DATA SHEET

### PRODUCT DESCRIPTION

Millers Foods Soft Wholemeal Premix is a premium quality Wholemeal bread mix designed to produce a consistent loaf with superior keeping qualities.

**GTIN CODE** 9 330389 001420

### PACKAGING

Pack Size 15 kg  
Bag Style Block bottom, valve filled  
Bag Colours Brown Millers Foods bag with purple detail (Pantone Purple U)  
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 Light brown with visible bran flakes  
Taste Free of offensive taste  
Odour Free of offensive odours

### CHEMICAL PROPERTIES

Moisture 14.2 % max  
Protein 11.8 % 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

Wholemeal Wheat Flour, White Wheat Flour, Gluten, Iodised Salt, Vegetable Oil (Antioxidant 306), Sugar, Soya Flour, Food Acid (330), Emulsifiers (471, 472e, 481), Flour Treatment Agents (300, 920), Enzymes, Vitamins (Thiamin, Folate).

**Contains: Wheat (Gluten) and Soya**

**May be present: Eggs & Milk**

### NUTRITIONAL INFORMATION

	Average Quantity per 100g DRY MIX		Average Quantity per 100g BAKED PRODUCT*	
Energy	1420	kJ	1000	kJ
Protein	14.49	g	10.20	g
Fat, total	2.96	g	2.09	g
- saturated	0.92	g	0.65	g
Carbohydrate, total	59.81	g	42.12	g
- sugars	0.91	g	0.64	g
Dietary Fibre	8.64	g	6.09	g
Sodium	797	mg	562	mg

\*Based on water added at 62 % and weight loss in oven of 11.5 %

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**

<b>FORMULA</b>				
INGREDIENTS	15 KG		5 KG	
	kg	gm		
SOFT WHOLEMEAL PREMIX	15	000	5	000
DRIED YEAST @ 1.5 %		225		75
WATER @ 58 % (Variable)	9	300	3	100
TOTAL DOUGH WEIGHT	24	525	8	175
NOTE; FOR COMPRESSED YEAST USE AT 3%				
<b>PROCEDURE</b>				
Mixing (Spiral Mixer)	1 <sup>st</sup> Speed	2 Minutes reverse		
	2 <sup>nd</sup> Speed	10 - 12 minutes Depending on type of mixer & dough size		
Finished dough temperature		27° - 30° C		
Rest dough on bench for 10 minutes after mixing				
Proof times, Baking Times and Baking Temperatures will vary according to product.				

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