



MILLERS PLAIN BAKERS FLOUR – 1kg

PRODUCT CODE: 9700



PRODUCT DATA SHEET

PRODUCT DESCRIPTION

Millers Plain Flour is milled from a carefully selected blend of West Australian Premium White and Soft wheats to achieve a medium strength flour, which displays good elasticity and minimum shrinkage

BAR CODE 9 330389 100017

PACKAGING

Pack Size 1 kg
Bag Style Open Top- glued
Bag Colours White Millers Foods bag.
Bag Construction SOS Kraft Bag

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 9 % 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 12 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 and shrink wrapped 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 serve	Average Quantity per 100g
Energy	1467kj	1467kj
Protein	9.02g	9.02g
Fat, total	1.20g	1.20g
- saturated	0.34g	0.34g
Carbohydrate, total	74.94g	74.94g
- sugars	0.10g	0.10g
Dietary Fibre	3.79g	3.79g
Sodium	2mg	2mg

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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