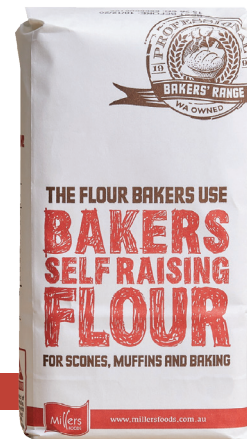




MILLERS SELF RAISING FLOUR – 2kg

PRODUCT CODE: 9707



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.

BAR CODE 9 330389 100086

PACKAGING

Pack Size	2 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	8.6 % min
CO ² 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 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	1421kj	1421kj
Protein	8.66g	8.66g
Fat, total	1.16g	1.16g
- saturated	0.33g	0.33g
Carbohydrate, total	71.71g	71.71g
- sugars	0.10g	0.10g
Dietary Fibre	3.66g	3.66g
Sodium	7.35mg	7.35mg

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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Disclaimer: Whilst every endeavour has been made to provide accurate information. Millers Foods makes no warranty and accepts no liability that the results will be free from error, or if used, will ensure compliance with the relevant requirements of the Food Standards Code. You should carefully evaluate the accuracy, completeness and relevance of the results for your own purposes