



# SOFT WHOLEMEAL PREMIX - 25 kg

PRODUCT CODE: 5640

## 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 002182

### PACKAGING

Pack Size 25 kg  
Bag Style Block bottom, valve filled  
Bag Colours Brown Millers Foods bag with grey detail (Pantone 444), Printed product details.  
Bag Construction 3 ply - 3 x 70gsm SE (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   | 25 KG                 |  | 5 KG |     |
|   | kg                    | gm   |      |     |
| SOFT WHOLEMEAL PREMIX   | 25                    | 000  | 5    | 000 |
| DRIED YEAST @ 1.5 %   |                       | 375  |      | 75  |
| WATER @ 62 % (Variable)   | 15                    | 500  | 3    | 100 |
| TOTAL DOUGH WEIGHT  | 40                    | 875  | 8    | 175 |
| NOTE; FOR COMPRESSED YEAST USE AT 3%  |                       |  |      |     |
| <b>PROCEDURE</b>  |                       |  |      |     |
| Mixing<br>(Spiral Mixer)  | 1 <sup>st</sup> Speed | 2 Minutes reverse  |      |     |
|   | 2 <sup>nd</sup> Speed | 10 - 12 minutes Depending on type of mixer<br>& 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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