



MILLERS ARTISAN SINGLE ORIGIN WHITE FLOUR – 25kg

PRODUCT CODE: 4065



PRODUCT DATA SHEET

PRODUCT DESCRIPTION

Millers Foods Single Origin Bakers Flour is milled from a carefully selected blend of West Australian Hard and Premium White wheats with an average protein content between 13% and 13.5%. During the milling process 1% of the protein content is removed with the outer bran layer leaving flour with a minimum protein content of 12% and a typical range of 12% to 12.5%

In order to ensure its integrity as a single origin product, Millers Foods contract with growers to supply grain directly off farms in the Dalwallinu Wheat growing region of Western Australian wheat belt.

The grain and resulting flour is then segregated right through the manufacturing, storage and distribution process to enable the baker and end user customer to have confidence in the source of the product.

This flour is ideal for the production of artisan style bread, soft and crusty rolls, puff pastry and can be used as general-purpose flour in baked goods with high sugar and fat contents.

GTIN CODE

PACKAGING

Pack Size 25 kg
Bag Style Block bottom, valve filled
Bag Colours Brown Millers Foods bag with 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 Off white
Taste Free of offensive taste
Odour Free of offensive odours

CHEMICAL PROPERTIES

Moisture 14.2 % max
Protein 11.7 % 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

Wheat Flour, Vitamins (Thiamin, Folate).

Contains: Wheat (Gluten)

May be present: Soya, Eggs, and Milk

NUTRITIONAL INFORMATION

	Average Quantity per 100g	
Energy	1450	kJ
Protein	11.8	g
Fat, total	1.8	g
- saturated	0.4	g
Carbohydrate, total	68.8	g
- sugars	1.8	g
Dietary Fibre	4.4	g
Sodium	6	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

Issued: 20 January 2020

Edition No 1

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