



MILLERS SINGLE ORIGIN FLOUR – 25kg

PRODUCT CODE: 4150



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%. This flour is ideal for the production of Continental style bread, Vienna bread, French sticks and rolls using the rapid dough method or traditional bulk fermentation process.

GTIN CODE

PACKAGING

Pack Size	25 kg
Bag Style	Block bottom, valve filled
Bag Colours	Brown Millers Foods bag 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.

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

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	1470	kJ
Protein	12.00	g
Fat, total	1.20	g
- saturated	0.34	g
Carbohydrate, total	72.10	g
- sugars	0.10	g
Dietary Fibre	3.80	g
Sodium	2	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

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