



**PRODUCT CODE :** 5688

#### PRODUCT DESCRIPTION

Millers Foods 9 Grain & Seed Premix is a white bread base combined with a blend of easy eating grains & seeds, specially formulated to produce bread with a delightful nutty flavour.

**GTIN CODE** 9 330389 001352

#### PACKAGING

Pack Size 15 kg  
Bag Style Block bottom, valve filled  
Bag Colours Brown Millers Foods bag with grey detail (Pantone 444), Printed product details.  
Bag Construction 2 ply 80gms High Porosity Kraft (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 with coarse grains & seeds visible  
Taste Free of offensive taste  
Odour Free of offensive odours

#### 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.



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**INGREDIENTS LIST**

Wholemeal Wheat Flour, White Breadmaking Flour, Crushed Wheat, Gluten, Linseed, Malted Wheat Flakes, Kibbled Mung Bean, Rolled Oats, Crushed Rye, Iodised Salt, Poppy Seeds, Kibbled Soy. Vegetable Oil (Antioxidant 306), Sunflower Kernels, Malted Barley, Soya Flour, Emulsifiers (471, 472e, 481), Flour Treatment Agents (300, 920), Enzymes, Vitamins (Thiamin, Folate).

**Contains: Wheat (Gluten), Rye, Barley and Soya**

**May be present: Eggs, Milk**

**NUTRITIONAL INFORMATION**

	Average Quantity per 100g DRY MIX	Average Quantity per 100g BAKED PRODUCT*
<b>Energy</b>	1420 kJ	1041 kJ
<b>Protein</b>	15.46 g	11.33 g
<b>Fat, total</b>	3.96 g	2.90 g
- saturated	0.96 g	0.71 g
<b>Carbohydrate, total</b>	58.31 g	42.74 g
- sugars	0.85 g	0.62 g
<b>Dietary Fibre</b>	8.15 g	5.98 g
<b>Sodium</b>	603 mg	442 mg

\*Based on water added at 58 % and weight loss in oven of 10 %

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

FORMULA				
INGREDIENTS	15 kg		5 kg	
	kg	gm	kg	gm
9 GRAIN & SEED PREMIX	15	000	5	000
DRIED YEAST @ 1.5%		225		75
WATER @ 58 % (Variable)	8	700	2	900
TOTAL DOUGH WEIGHT	23	925	7	975
<b>NOTE; FOR COMPRESSED YEAST USE AT 3%</b>				
PROCEDURE				
Mixing (Spiral Mixer)	1st Speed	2 Minutes reverse		
	2nd Speed	10 - 12 minutes Depending on type of mixer & 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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**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,