



**PRODUCT CODE :** 4301

**PRODUCT DESCRIPTION**

Millers Foods Bun Premix is a strong bread making flour with just the right levels of enrichment to produce excellent eating bun products. This mix has been formulated for ease of handling in the dough form, and to produce baked goods with superior softness and keeping qualities.

**GTIN CODE** 9 330389 001345

**PACKAGING**

Pack Size 15 kg  
Bag Style Block bottom, valve filled  
Bag Colours Brown Millers Foods bag with cyan details (PMS Process Cyan U)  
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  
Taste Free of offensive taste  
Odour Free of offensive odours

**CHEMICAL PROPERTIES**

Moisture 14.2 % max  
Protein 10 % 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 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.

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**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, Sugar, Vegetable Oil (Antioxidant 306), Gluten, Iodised Salt, Soya Flour, Emulsifiers (471, 472e, 481), Flour Treatment Agent (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*	
<b>Energy</b>	1531	kJ	1161	kJ
<b>Protein</b>	11.13	g	8.44	g
<b>Fat, total</b>	3.48	g	2.64	g
- saturated	0.84	g	0.64	g
<b>Carbohydrate, total</b>	71.76	g	54.40	g
- sugars	10.12	g	7.68	g
<b>Dietary Fibre</b>	3.33	g	2.53	g
<b>Sodium</b>	334	mg	253	mg

\*Based on water added at  
49 %  
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

FORMULA				
INGREDIENTS	15 kg		5 kg	
	kg	gm	kg	gm
MILLERS BUN PREMIX	15	000	5	000
DRIED YEAST @ 3%		450		150
WATER @ 49 % (Variable)	7	350	2	450
TOTAL DOUGH WEIGHT	22	800	7	600
<b>NOTE; FOR COMPRESSED YEAST USE AT 6%</b>				
PROCEDURE				
Mixing (Spiral Mixer)	1st Speed	2 Minutes reverse		
	2nd Speed	7 - 10 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.				

Issued: 20 January 2011  
Edition No 5

**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,