



**PRODUCT CODE :** 4401

**PRODUCT DESCRIPTION**

Millers Continental Premix is a premium bread premix specifically designed to produce consistent quality crusty and continental breads and rolls under diverse baking conditions.

**GTIN CODE** 9 330389 001369

**PACKAGING**

Pack Size 15 kg  
Bag Style Block bottom, valve filled  
Bag Colours Brown Millers Foods bag with yellow product detail (Pantone 123U)  
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 11.4 % 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.

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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, Semolina (Wheat), Iodised Salt, Gluten, Vegetable Oil (Antioxidant 306), Malt Flour, Emulsifiers (472e), Flour Treatment Agent (300), Enzymes, Vitamins (Thiamin, Folate).

**Contains: Wheat (Gluten)**

**May be present: Soya, Eggs, and Milk**

**NUTRITIONAL INFORMATION**

	Average Quantity per 100g DRY MIX	Average Quantity per 100g BAKED PRODUCT
<b>Energy</b>	1454 kJ	1047 kJ
<b>Protein</b>	12.36 g	8.90 g
<b>Fat, total</b>	1.75 g	1.26 g
- saturated	0.55 g	0.39 g
<b>Carbohydrate, total</b>	69.02 g	49.68 g
- sugars	0.10 g	0.07 g
<b>Dietary Fibre</b>	3.53 g	2.54 g
<b>Sodium</b>	784 mg	565 mg

\*Based on water added at  
58 %  
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>				
<b>INGREDIENTS</b>	<b>15 kg</b>		<b>5 kg</b>	
	<b>kg</b>	<b>gm</b>	<b>kg</b>	<b>gm</b>
<b>CONTINENTAL PREMIX</b>	<b>15</b>	<b>000</b>	<b>5</b>	<b>000</b>
<b>DRIED YEAST @ 1.5 %</b>		<b>225</b>		<b>75</b>
<b>WATER @ 58 % (Variable)</b>	<b>8</b>	<b>700</b>	<b>2</b>	<b>900</b>
<b>TOTAL DOUGH WEIGHT</b>	<b>23</b>	<b>925</b>	<b>7</b>	<b>975</b>
<b>NOTE; FOR COMPRESSED YEAST USE AT 3%</b>				
<b>PROCEDURE</b>				
<b>Mixing (Spiral Mixer)</b>	<b>1st Speed</b>	<b>2 Minutes reverse</b>		
	<b>2nd Speed</b>	<b>10 - 12 minutes Depending on type of mixer &amp; dough size</b>		
<b>Finished dough temperature</b>		<b>27 - 30 C</b>		
<b>Rest dough on bench for 10 minutes after mixing</b>				
<b>Proof times, Baking Times and Baking Temperatures will vary according to product.</b>				

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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,