

PRODUCT CODE : 3845

PRODUCT DESCRIPTION

Millers Foods Creme Muffin Mix is a premium quality Muffin Mix which only needs the addition of water to produce a moist, light muffin of fine texture.

GTIN CODE 9 330389 000027

PACKAGING

Pack Size 10 kg
Bag Style Pinch bottom, glued top
Bag Colours White Millers Foods bag with blue detail (Pantone 072). Printed product details.
Bag Construction 4 ply - 80gsm paper, 80gsm paper, 70gsm paper, plastic liner

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 6 % 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, Sugar, Vegetable Oil (Antioxidant 306), Dextrose, Egg Yolk Powder, Milk Solids, Pregelatinised Starch (Wheat), Egg Albumen, Iodised Salt, Raising Agents (450, 500), Emulsifiers (471, 481), Flavour, Thickening Agent (412), Colour (102).

Contains: Wheat (Gluten), Eggs, and Milk

May be present: Soya

NUTRITIONAL INFORMATION

	Average Quantity per 100g DRY MIX		Average Quantity per 100g BAKED PRODUCT*	
Energy	1761	kJ	1393	kJ
Protein	6.97	g	5.51	g
Fat, total	13.50	g	10.68	g
- saturated	2.04	g	1.61	g
Carbohydrate, total	69.22	g	54.76	g
- sugars	32.11	g	25.41	g
Dietary Fibre	1.89	g	1.49	g
Sodium	415	mg	328	mg

*Based on water added at 42 % 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	10 kg		1 kg	
	kg	gm	kg	gm
MILLERS CRÈME MUFFIN MIX	10	000	1	000
WATER	4	200		420
TOTAL BATTER WEIGHT	14	200	1	420
PROCEDURE				
Mixing (Planetary Mixer) Beater / Paddle	1st Speed	1 Minute, scrape down		
	2nd Speed	2 Minutes		
Finished Batter Temperature		22°C - 26° C		
Oven Temperature		190°C - 210°C		
Baking Time		Approx. 25 minutes		

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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,