

**PRODUCT CODE :** 3432**PRODUCT DESCRIPTION**

Grains of rye which have been crushed by passing through serrated rollers.

**GTIN CODE** 9 330389 002441**PACKAGING**

Pack Size 20 kg  
Bag Style Open topped with side gusset  
Bag Colours White with orange product label  
Bag Construction 2 ply - 80gsm paper liner, white polypropylene outer

**BATCH IDENTIFICATION**

Batch pallet number on pallet

**PRODUCT CHARACTERISTICS**

Appearance Free flowing crushed grain  
Colour Fawnie brown  
Taste Free of offensive taste  
Odour Free of offensive odours

**CHEMICAL PROPERTIES**

Moisture 14.0 % max  
Protein 10.0 % 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.

**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.

PRODUCT CODE : 3432

INGREDIENTS LIST

RYE GRAIN

Contains: Rye (Gluten)

NUTRITIONAL INFORMATION

	Average Quantity per 100g	
<b>Energy</b>	1334	kJ
<b>Protein</b>	10.50	g
<b>Fat, total</b>	2.30	g
- saturated	0.30	g
<b>Carbohydrate, total</b>	56.00	g
- sugars	1.40	g
<b>Dietary Fibre</b>	22.00	g
<b>Sodium</b>	5	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

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,