

PRODUCT CODE : 2322

PRODUCT DESCRIPTION

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

GTIN CODE 9 330389 002243

PACKAGING

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

BATCH IDENTIFICATION

Pallet batch number

PRODUCT CHARACTERISTICS

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

CHEMICAL PROPERTIES

Moisture 14.0 % max
Protein 11.0 % 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.

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INGREDIENTS LIST

WHEAT GRAIN

Contains: Wheat (Gluten)

NUTRITIONAL INFORMATION

	Average Quantity per 100g	
Energy	1403	kJ
Protein	12.30	g
Fat, total	1.10	g
- saturated	0.20	g
Carbohydrate, total	62.70	g
- sugars	1.40	g
Dietary Fibre	10.90	g
Sodium	4	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 from local & imported ingredients

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Disclaimer:

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