

PRODUCT CODE : 4520

PRODUCT DESCRIPTION

Millers Foods Devon Scone Mix is a blend of carefully selected ingredients designed to produce a premium quality scone with light texture, soft eating qualities and a superior shelf life.

GTIN CODE 9 330389 000041

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 8 % min
CO₂ Yield 8.0 gm/kg min (0.8 %)

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.

PRODUCT CODE : 4520

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), Milk Solids, Raising Agents (339, 341, 450, 500), Iodised Salt, Emulsifier (481),

Contains: Wheat (Gluten), and Milk

May be present: Eggs and Soya

NUTRITIONAL INFORMATION

	Average Quantity per 100g DRY MIX	Average Quantity per 100g BAKED PRODUCT*
Energy	1574 kJ	1221 kJ
Protein	9.53 g	7.39 g
Fat, total	8.58 g	6.65 g
- saturated	0.89 g	0.69 g
Carbohydrate, total	64.82 g	50.28 g
- sugars	12.40 g	9.62 g
Dietary Fibre	2.69 g	2.09 g
Sodium	1353 mg	1050 mg

*Based on water added at 48 % and weight loss in oven of 10 %

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

PRODUCT CODE : 4520

MAKE UP PROCEDURE

FORMULA				
INGREDIENTS	10 kg		1 kg	
	kg	gm	kg	gm
DEVON SCONE	10	000	1	000
WATER	4	800		480
TOTAL BATTER WEIGHT	14	800	1	480
PROCEDURE				
Mixing (Planetary Mixer) Dough hook	1st Speed	2 Minutes or until dough has cleared		
Rest for 10 minutes before baking				
Oven Temperature		210 C,		
Baking Time		Approx. 15 minutes		

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,