

PRODUCT CODE : 4595

PRODUCT DESCRIPTION

Millers Foods Easter Cross Mix is a premium quality cross mix designed to produce a Easter bun cross with short eating qualities

GTIN CODE 9 330389 001338

PACKAGING

Pack Size 10 kg
Bag Style Pinch bottom, glued top
Bag Colours White Millers Foods bag with grey detail (Pantone 444), 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

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 Flour, Wheaten Starch, Vegetable Oil (Antioxidant 306), Raising Agents (339, 341, 450, 500). Iodised Salt,

Contains: Wheat (Gluten)

May be present: Soya, Eggs, and Milk

NUTRITIONAL INFORMATION

	Average Quantity per 100g DRY MIX	Average Quantity per 100g BAKED PRODUCT*
Energy	1597 kJ	958 kJ
Protein	5.92 g	3.55 g
Fat, total	7.09 g	4.25 g
- saturated	0.49 g	0.30 g
Carbohydrate, total	70.11 g	42.05 g
- sugars	1.45 g	0.87 g
Dietary Fibre	2.56 g	1.53 g
Sodium	468 mg	281 mg

*Based on water added at 95 % 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
EASTER CROSS MIX	10	000	1	000
WATER	9	500		950
TOTAL BATTER WEIGHT	19	500	1	950
PROCEDURE				
Mixing (Planetary Mixer) Beater / Paddle	1st Speed	Mix to a smooth paste using beater/paddle		

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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,