

PRODUCT CODE : 6485**PRODUCT DESCRIPTION**

Bread making flour milled from whole rye grain, where the outer husk (bran) is removed. It is usually used in conjunction with various percentages of white wheat flour to produce various varieties of rye bread, but is ready to use as purchased.

GTIN CODE 9 330389 002410**PACKAGING**

Pack Size	25 kg
Bag Style	Block bottom, valve filled
Bag Colours	Brown Millers Foods bag with purple detail, Printed product details.
Bag Construction	3 ply - 3 x 70gsm SE (Brown).

BATCH IDENTIFICATION

Running Numerical Bag Serial No. & Best Before Date on bags. Batch number for Pallet

PRODUCT CHARACTERISTICS

Appearance	Free flowing powder
Colour	Beige or Fawn coloured base flour
Taste	Free of offensive taste
Odour	Free of offensive odours

CHEMICAL PROPERTIES

Moisture	14.2 % max
Protein	10.00 % 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.

INGREDIENTS LIST

Rye Flour

Contains: Gluten (Rye)

May be present: Soya, Eggs, and Milk

NUTRITIONAL INFORMATION

	<i>Average Quantity per 100g</i>	
Energy	1470	kJ
Protein	10.50	g
Fat, total	1.80	g
- saturated	0.20	g
Carbohydrate, total	72.00	g
- sugars	1.70	g
Dietary Fibre	12	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

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Disclaimer:

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