

PRODUCT CODE : 4829

PRODUCT DESCRIPTION

Bread improver manufactured without soya flour or emulsifiers for reliable quality.

GTIN CODE 9 330389 003035

PACKAGING

Pack Size 10 kg
Bag Style Pinch bottom, glued top
Bag Colours Plain White Bag. Orange product label.
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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USAGE RATE

For normal instant fermentation processes use at 1% of flour weight.
 For extended fermentation processes use at 0.5% on flour weight.

INGREDIENTS LISTING - Contains Wheat Flour (Gluten)

Bakers Flour (Gluten), Flour Treatment Agents (300), enzymes

May be present: Soya, Eggs, and Milk

NUTRITIONAL INFORMATION

	Average Quantity per 100g	
Energy	1444	kJ
Protein	11.80	g
Fat, total	1.18	g
- saturated	0.33	g
Carbohydrate, total	70.86	g
- sugars	0.10	g
Dietary Fibre	3.71	g
Sodium	141	mg

All values specified above are averages. Nutritional information is supplied as a customer service. The stated nutritional values cannot be expected to be present in the finished product. It should also be noted that this product will contribute only 0.6% of the finished product.

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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