

PRODUCT CODE : 4829

PRODUCT DESCRIPTION

Bread improver manufactured in house for reliable quality.

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 (Batch No. & Best Before Date.)

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.

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 (516, 300), enzymes

NUTRITIONAL INFORMATION

	<i>Average Quantity per 100g</i>
Energy	1202 kJ
Protein	9.01 g
Fat, total	0.98 g
- saturated	0.28 g
Carbohydrate, total	59.78 g
- sugars	0.08 g
Dietary Fibre	3.09 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.

ALLERGEN INFORMATION

Contains: Wheat (Gluten)

May be present: Soya, Eggs, Milk and Sesame Seeds

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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