

PRODUCT CODE : 5200**PRODUCT DESCRIPTION**

Millers Foods Self Raising Flour is a soft flour blended with a carefully balanced selection of aerators to give maximum lift with no chemical after-taste.

EAN CODE 9 330389 001208**PACKAGING**

Pack Size 25 kg
Bag Style Block bottom, valve filled
Bag Colours White Millers Foods bag with green product detail (Pantone 382 U 2X)
Bag Construction 3 ply 1 x 80 BSE (Bleached) + 2 x 70 ext (Brown).

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

CHEMICAL PROPERTIES

Moisture 14.2 % max
Protein 8.6 % min
CO₂ Yield 6.5 gm/kg min (0.65 %)

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.

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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, Raising Agents (339, 341, 450, 500), Vitamin (Thiamin).

Contains: Wheat (Gluten)

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

NUTRITIONAL INFORMATION

	<i>Average Quantity per 100g</i>
Energy	1421 kJ
Protein	9.62 g
Fat, total	1.16 g
- saturated	0.33 g
Carbohydrate, total	71.71 g
- sugars	0.10 g
Dietary Fibre	3.66 g
Sodium	735 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 from local & imported ingredients

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Authorised by; _____

Disclaimer:

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