

**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.

**GTIN CODE** 9 330389 001208

### **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 Off white  
Taste Free of offensive taste  
Odour Free of offensive odours

### **CHEMICAL PROPERTIES**

Moisture 14.2 % max  
Protein 8.6 % min  
CO<sub>2</sub> 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),**

**Contains: Wheat (Gluten)**

**May be present: Soya, Eggs, and Milk**

**NUTRITIONAL INFORMATION**

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

All values specified above are averages

**MICROBIOLOGICAL INFORMATION**

<b>MICROBIOLOGICAL PARAMETERS</b>	
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:**

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,