

PRODUCT CODE : 5261**PRODUCT DESCRIPTION**

Millers Foods Sharps is a fine, free-flowing semolina used for dusting and for enhancing crust appearance.

GTIN CODE 9 330389 002403**PACKAGING**

Pack Size 15 kg
Bag Style Block bottom, valve filled
Bag Colours Brown Millers Foods bag with grey detail (Pantone 444), Printed product details.
Bag Construction 2 ply 80gms High Porosity Kraft (Brown)

BATCH IDENTIFICATION

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

PRODUCT CHARACTERISTICS

Appearance Free flowing powder
Colour Pale Yellow
Taste Free of offensive taste
Odour Free of offensive odours

CHEMICAL PROPERTIES

Moisture 14.2 % max
Protein 10.0 % 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.

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INGREDIENTS LIST

Wheat Flour,

Contains: Wheat (Gluten)

May be present: Soya, Eggs, and Milk

NUTRITIONAL INFORMATION

	Average Quantity per 100g
Energy	1479 kJ
Protein	11.00 g
Fat, total	1.20 g
- saturated	0.20 g
Carbohydrate, total	70.50 g
- sugars	0.10 g
Dietary Fibre	4.50 g
Sodium	2 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:

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,