



PRODUCT CODE : 5640

PRODUCT DESCRIPTION

Millers Foods Soft Wholemeal Premix is a premium quality Wholemeal bread mix designed to produce a consistent loaf with superior keeping qualities.

EAN CODE 9 330389 002182

PACKAGING

Pack Size 25 kg
Bag Style Block bottom, valve filled
Bag Colours White Millers Foods bag with grey detail (Pantone 444), White product label.
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 Light brown with visible bran flakes
Taste Free of offensive taste
Odour Free of offensive odours

CHEMICAL PROPERTIES

Moisture 14.2 % max
Protein 11.8 % 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.



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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

Wholemeal Wheat Flour, White Wheat Flour, Gluten, Iodised Salt, Vegetable Oil (Antioxidant 319), Sugar, Soya Flour, Food Acid (330), Emulsifiers (471, 472e, 481), Flour Treatment Agents (300, 516, 920), Enzymes, Vitamins (Thiamin, Folate).

Contains: Wheat (Gluten) and Soya

May be present: Eggs, Milk and Sesame Seeds

NUTRITIONAL INFORMATION

	Average Quantity per 100g DRY MIX	Average Quantity per 100g BAKED PRODUCT*
Energy	1399 kJ	985 kJ
Protein	14.34 g	10.10 g
Fat, total	2.48 g	1.75 g
- saturated	0.49 g	0.35 g
Carbohydrate, total	59.64 g	42.00 g
- sugars	0.87 g	0.61 g
Dietary Fibre	8.59 g	6.05 g
Sodium	786 mg	554 mg

*Based on water added at 62 % and weight loss in oven of 11.5 %

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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MAKE UP PROCEDURE

FORMULA				
INGREDIENTS	25kg		5 kg	
	kg	gm	kg	gm
SOFT WHOLEMEAL PREMIX	25	000	5	000
COMPRESSED YEAST @ 3%		750		150
WATER @ 62 % (Variable)	15	500	3	100
TOTAL DOUGH WEIGHT	41	250	8	250
NOTE; FOR DRY YEAST USE AT 1.5%				
PROCEDURE				
Mixing (Spiral Mixer)	1st Speed	2 Minutes reverse		
	2nd Speed	10 - 12 minutes Depending on type of mixer & dough size		
Finished dough temperature		27 - 30 C		
Rest dough on bench for 10 minutes after mixing				
Proof times, Baking Times and Baking Temperatures will vary according to product.				

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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,