

PRODUCT CODE : 0681**PRODUCT DESCRIPTION**

Millers Foods Sour Dough Premix is a premium quality bread mix; blended to produce a light, sour dough flavoured bread.

GTIN CODE 9 330389 001437**PACKAGING**

Pack Size 15 kg
Bag Style Block bottom, valve filled
Bag Colours Brown Millers Foods bag with purple detail, 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 Off white
Taste Free of offensive taste
Odour Free of offensive odours

CHEMICAL PROPERTIES

Moisture 14.2 % max
Protein 11.4 % 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

Wheat Flour, Iodised Salt, Gluten, Vegetable Oil (Antioxidant 306), Food Acid (330), Mineral Salt (170), Flour Treatment Agent (300), Enzymes, Vitamins (Thiamin, Folate).

Contains: Wheat (Gluten)

May be present: Soya, Eggs, and Milk

NUTRITIONAL INFORMATION

	<i>Average Quantity per 100g DRY MIX</i>	<i>Average Quantity per 100g BAKED PRODUCT*</i>
Energy	1463 kJ	1053 kJ
Protein	12.25 g	8.82 g
Fat, total	2.19 g	1.58 g
- saturated	0.39 g	0.28 g
Carbohydrate, total	69.15 g	49.78 g
- sugars	0.10 g	0.07 g
Dietary Fibre	3.68 g	2.65 g
Sodium	793 mg	571 mg

*Based on water added at
58 %
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

FERMENT - STAGE 1				
INGREDIENTS	TOTAL FINISHED DOUGH WEIGHT 11 kg		TOTAL FINISHED DOUGH WEIGHT 5.5 kg	
	kg	gm	kg	gm
SOUR DOUGH PREMIX	3	500	1	750
DRY YEAST		32		16
WATER (Variable)	2	000	1	000
TOTAL FERMENT WEIGHT	5	532	2	766
FINISHED DOUGH TEMPERATURE - 23°C				
METHOD:	Thoroughly mix dough for 10 - 12 minutes in spiral mixer, ensure no dry ingredients remain in the bottom of the mixing bowl			
NOTE:	Allow to ferment for 24 hours in a large bowl or tub. Ferment should be covered and allowed to double in size			
MAKE UP PROCEDURE - STAGE 2				
INGREDIENTS	TOTAL FINISHED DOUGH WEIGHT 11 kg		TOTAL FINISHED DOUGH WEIGHT 5.5 kg	
	kg	gm	kg	gm
SOUR DOUGH PREMIX	4	000	2	000
DRY YEAST		36		18
WATER (Variable)	1	800		900
TOTAL DOUGH WEIGHT (INCLUDING FERMENT ABOVE)	11	368	5	684
FINISHED DOUGH TEMPERATURE - 28 - 30°C				
METHOD:	Place dry ingredients, ferment & water in the mixing bowl. Mix for 2 minute on slow speed, then 8 - 10 minutes on fast speed until dough is fully developed.			
NOTE:	Rest dough for 5 minutes on the bench, scale and round up onto boards & rest for a further 10 minutes before final moulding.			
YEILD	20 Loaves @ 550 gms Baked weight 500 gms		10 Loaves @ 550 gms Baked weight 500 gms	
CRITICAL ASPECTS	Ferments being prepared for Mondays production, require storage in a coolroom or refrigerator over the weekend.			
	Storage of ferments during peak summer conditions should at all times be in a coolroom or refrigerator			

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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,