Monument Standard 1kg Cutter Doves Farm.

5mm Bleed (if solid print)

DO NOT TRIM PLATES

60mm | 100mm | 60mm | 97mm

330mm Repeat

160mm Print height to top of bag

50mm | 25mm

65mm | 332

172673 v3 - Marriages Organic Country Fayre Strong Malted Brown Bread Flour 1kg
Inks: Warm Gray 1 Warm Gray 2 356 Black CUTTER

VCG connect

connect

Job Number	172673 v3
Job Title	Marriages Organic Country Fayre Strong Malted Brown Bread Flour 1kg
Customer	Monument Paper Bag Co Ltd
Printer	Monument Flour Bags
CSR	P.Entwistle
Date	8/5/2014
Cutter No	NA
Order No	Bill
Process	Flexo
Barcode	EAN 13, 5011259055487
Operator	m.faulkner
Ref No	NA
Plate No	NA
Job Size	330.000mm x 332.000 mm

These colours are only a guide, please refer to the Pantone® book for an accurate colour match.

PANTONE Warm Gray 1 C 85.14% | PANTONE Warm Gray 2 C 10.4% | PANTONE 356 U 4.94% | PANTONE Black U 28.8%

QUALITY ASSURANCE

Content
Checked By:
Date: / /

Colour
Checked By:
Date: / /

Although this proof/file has been checked in compliance with stringent quality assurance procedures, errors can occur. It is the customers responsibility to check this design for content, size, layout and colour separation prior to advising final approval to print.

Studios 2 & 3 • Roach Bank Road • Pilsworth • Bury • BL9 8RQ
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Maximum Graphics Line

ORGANIC
COUNTRY FAYRE
STRONG
MALTED BROWN
BREAD
FLOUR

SOURCE OF FIBRE

1KG e

This brown flour has a delicate malty flavour with the goodness of added bran and wheat grains.

NUTRITION INFORMATION	Per 100g
Energy	342kcal
	1448kj
Fat	1g
of which saturates	0.2g
Carbohydrate	73g
of which sugars	2.5g
Fibre	4.6g
Protein	12.4g
Salt	Trace

INGREDIENTS

Organic flour (organic **wheat** flour, calcium, iron, niacin, thiamin), organic malted **wheat** grains, organic **wheat** bran, organic **barley** malt flour

Manufactured in the UK. Flour is made from wheat from more than one country.

GUARANTEE This product should reach you in perfect condition. If you are not entirely satisfied, please return it with the packaging. Your statutory rights remain unaffected by this guarantee.

STORAGE INSTRUCTIONS Store in a cool, dry place. Once opened, store in an airtight container.

BEST BEFORE See top of pack.

CERTIFIED BY THE ORGANIC FOOD FEDERATION

ORGANIC FOOD FEDERATION

GB-ORG-04
EU/Non-EU Agriculture

MARRIAGE'S
THE MASTER MILLERS

ORGANIC

COUNTRY FAYRE

STRONG MALTED BROWN BREAD FLOUR

SUITABLE FOR BREAD MACHINES

WITH CRACKED MALTED GRAINS. FOR BREAD & ROLLS

MILLING SUPERIOR QUALITY FLOUR
SINCE 1824

5 011259 055487 >

THE MARRIAGE FAMILY

W&H Marriage & Sons Ltd has been milling flour in Essex since 1824.

Marriage's was founded by twins William and Henry nearly 200 years ago. Today the fifth and sixth generations of the Marriage family continue the milling tradition at Chelmer Mills (pictured above). We source top quality wheat from organically certified farms. Our flour is produced using a combination of the traditional techniques we have trusted for generations and the best modern milling technology.

MARRIAGE'S RANGE
includes **ORGANIC, SPECIALITY** *and* **STONEGROUND** *flours.*

W&H MARRIAGE & SONS LTD
CHELMER MILLS • CHELMSFORD • ESSEX • CM1 1PN
01245 354455 WWW.FLOUR.CO.UK

COUNTRY MALT LOAF

PREPARATION TIME
15 minutes plus proving time

BAKING TIME
Small loaves
20–25 minutes
Large loaf
30–35 minutes

MAKES 2 SMALL LOAVES OR 1 LARGE LOAF

INGREDIENTS

500g Organic Country Fayre Malted Brown flour

7g dried fast action yeast (or 14g fresh yeast)

10g fat or olive oil

7g sea salt

275ml lukewarm water

RECIPE TIP
For a sweeter loaf, gently fold 150g sultanas into the dough after it has been kneaded.

METHOD

BAKING BY HAND

1. Grease the bread tin(s). Place the flour, salt, yeast and fat into a large mixing bowl. Mix the fat through the flour and make a well in the centre of the flour mixture.
2. Add most of the water to the well, keeping a little in reserve, and mix to a soft dough. Add the remaining water if necessary.
3. Tip the dough onto a table and knead for 8–10 minutes.
4. Place the dough back into the bowl and cover with oiled cling film or a damp tea towel. Rest in a warm place until the dough doubles in size. This will take approximately 45 minutes.
5. Split the dough into two pieces if desired. Mould the dough round and fold to the shape of the tin(s). Place the dough piece into the tin, seam down, cover with oiled cling film or a damp tea towel. Put in a warm place and allow to rise about 1cm above the tin. This will take 45–60 minutes.
6. Uncover and bake in a preheated oven, 220°C fan/240°C/430°F/Gas 8. Bake small loaves for 20–25 minutes or a large loaf for 30–35 minutes.
7. Remove the loaf from the tin. Check it is baked by tapping the bottom of the loaf – it should sound hollow. Place on a wire rack to cool.

USING A BREAD MACHINE
We recommend following the manufacturer's instructions, particularly the order in which to add ingredients and the water quantity.

VISIT WWW.FLOUR.CO.UK FOR MORE RECIPES
floursales@marriagesmillers.co.uk

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Print Solid

Print Solid Area

Glue Area

Unprinted Glue Area

172673 v3 - Date: 5-AUG-14