Monument Standard 1kg Cutter Doves Farm.

5mm Bleed (if solid print)

DO NOT TRIM PLATES

60mm | 100mm | 60mm | 97mm

connect

Job Number	**172677 v2**
Job Title	Marriages Organic Strong White Bread Flour 1kg
Customer	Monument Paper Bag Co Ltd
Printer	Monument Flour Bags
CSR	P.Entwistle
Date	8/6/2014
Cutter No	NA
Order No	Bill
Process	Flexo
Barcode	EAN 13, 5011259055708
Operator	d.read
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 Red 032 U 4.99%

PANTONE Black U 29.18%

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.

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Tel: 0161 796 9696 • enquiries@vcg-connect.com

330mm Repeat

160mm Print height to top of bag

172677 v2 - Marriages Organic Strong White Bread Flour 1kg
Inks: Red 032 Black CUTTER

VCG | connect

Maximum Graphics Line

ORGANIC
STRONG WHITE BREAD FLOUR

1kg e

This organic white bread flour produces a strong dough with a high gluten strength for a better crust, colour, crumb and rise.

NUTRITION INFORMATION	Per 100g
Energy	1481kJ 349kcal
Fat	1.3g
of which saturates	0.3g
Carbohydrate	72g
of which sugars	2.3g
Fibre	2.9g
Protein	13g
Salt	<0.01g
Thiamin	0.24mg 21% RI*
Niacin	2.4mg 15% RI*
Calcium	120mg 15% RI*
Iron	2.1mg 15% RI*

*Reference intake of an average adult (8400kJ/2000kcal)

INGREDIENTS

Organic Flour (Organic **Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamin).

Allergens are listed in **bold** above.

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 & COOKING INSTRUCTIONS Store in a cool, dry place. Once opened, store in an airtight container. Flour is a raw ingredient and must be thoroughly cooked or baked before eating.

BEST BEFORE See top of pack.

GB-ORG-04
EU/Non-EU Agriculture
UK/Non-UK Agriculture

MARRIAGE'S
THE MASTER MILLERS

ORGANIC
STRONG WHITE BREAD
FLOUR

CELEBRATING 200 YEARS

FOR BREAD, ROLLS, SOURDOUGH & PIZZA

MARRIAGE'S
Expertly Milled Flour Since 1824

Using proven techniques and traditions passed down through six generations, our family has been milling quality flour in Essex for 200 years. Your partner in the perfect bake, Marriage's was founded by twins William and Henry Marriage. They knew that consistent, quality baking requires the same passion mirrored in our milling process, which blends modern techniques with time-honoured expertise.

We source only the highest grade wheat from organically certified farms for this flour. Supporting sustainability, wildlife, and soil fertility, we have been milling organic wheat for over 50 years.

The result is performance that both professionals and home bakers can rely on, delivering a consistent rise, flavour and texture in every bake.

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

CHOCOLATE & BANANA CHIP BABKA

PREPARATION TIME
1 hour + proving
BAKING TIME
45-50 mins
MAKES 2 BABKAS

INGREDIENTS

500g Organic Strong White flour
50g + 60g soft unsalted butter
7g sachet fast action dried yeast
7g fine sea salt
270ml warm milk
50g + 85g light brown soft sugar
1 medium egg + 1 beaten egg to glaze
100g dark chocolate
1 tbsp cocoa powder
50g + 20g banana chips, lightly crushed

YOU WILL ALSO NEED

Damp tea towel, 2 x 2lb loaf tins, pastry brush and rolling pin

RECIPE TIP

To make individual babka swirls, cut the rolled log of dough into 5cm sections and transfer cut side up to an oiled muffin tin and leave to rise until doubled in size. Add the egg wash and banana chips, and bake for 20-25 mins until golden and crisp.

METHOD

1. Whisk 50g butter, and milk in a jug until the butter has melted. Tip the flour, yeast and 50g sugar into a large mixing bowl and make a well in the middle. Pour in the milk mixture along with 1 whisked egg. Knead briefly in the bowl to bring the dough together, then tip onto a lightly floured work surface and knead until very smooth and shiny, about 10 mins. Alternatively use a stand mixer with a dough hook and knead for 6-8 mins. Transfer to an oiled bowl, cover with a damp tea towel, and leave to rise for 1 hour until doubled in size.
2. Put 60g butter, 85g sugar, the dark chocolate and cocoa into a small pan, and warm gently until melted and smooth. Leave to cool and thicken. Line 2 x 2lb loaf tins with a strip of parchment.
3. Knock the dough back into the bowl, then roll out on the floured worksurface to a 50cm x 40cm rectangle, about 1cm thick. Spread the filling over the dough, smoothing it out to the edges. Scatter over 50g banana chips. Roll up the dough to form a log.
4. Cut the log in half, so you have two shorter lengths, then cut these in half up the middle to create four strips with the layers of filling exposed. Twist two pieces of dough together so you have two separate spirals. Tuck in the edges of both spirals and transfer to the loaf tins. Cover (as before) and leave to rise again for 45 mins.
5. Heat the oven to 180°C / fan 160°C / gas 4. Brush each babka with the egg wash, then scatter over 20g banana chips. Bake for 45-50 mins, until golden, well risen and crisp. Cool for 15 mins in the tins before transferring to a wire rack to cool completely.

USING A BREAD MAKER
This flour can be used in a bread maker. We recommend following the manufacturer's instructions and adding all ingredients, including water in the order advised.

VISIT WWW.FLOUR.CO.UK FOR MORE RECIPES
@marriagesflour

25mm

50mm

Print Solid

Print Solid Area

Glue Area

5 011259 055708 >

172677 v2 - Date: 6-AUG-14

Unprinted Glue Area

65mm

332