

connect

vcg

Job Number

172676 v2

Job Title

Marriages Organic Self Raising White 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, 5011259055647

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

300 U

5.53%

PANTONE

Black U

28.32%

QUALITY ASSURANCE

Content

Checked By:

Date:

Colour

Checked By:

Date:

CERTIFICATION INTERNATIONAL

063

UKAS

063

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 • Pillsworth • Bury • BL9 8RQ.

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

Monument Standard 1kg Cutter Doves Farm.

DO NOT TRIM PLATES

5mm Bleed (if solid print)

60mm

100mm

60mm

97mm

330mm Repeat

160mm Print height to top of bag

172676 v2 - Marriages Organic Self Raising White Flour 1kg

Inks: 300 Black CUTTER

Maximum Graphics Line

Print Solid

Glue Area

65mm

332

50mm

25mm

Unprinted Glue Area

172676 v2 - Date: 6-AUG-14

ORGANIC
SELF RAISING WHITE
FLOUR

1kg
e

We blend this bright-coloured flour from selected organic wheats and quality raising agents.

NUTRITION INFORMATION	Per 100g
Energy	340kcal 1440kj
Fat	1.3g
of which saturates	0.3g
Carbohydrate	73.2g
of which sugars	2g
Fibre	3.5g
Protein	10.5g
Salt	0.9g

INGREDIENTS

Organic flour (organic **wheat** flour, calcium, iron, niacin, thiamin), raising agents (sodium bicarbonate e500, calcium phosphate e341(ii))

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.

FOR LIGHT SPONGES, SCONES & MUFFINS

MILLING SUPERIOR QUALITY FLOUR

SINCE 1824

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

SPICY CARROT CAKE

PREPARATION TIME
25 minutes

BAKING TIME
25 minutes

MAKES 1 LARGE CAKE

INGREDIENTS

CAKE

225g Organic Self Raising flour
1 teaspoon baking powder
1½ teaspoons ground cinnamon
¼ teaspoon grated nutmeg
½ teaspoon ground mixed spice
½ teaspoon ground ginger
225g light brown muscovado sugar
Grated zest of ½ unwaxed orange
100g walnut pieces
3 large eggs, beaten to mix
150ml sunflower oil
250g (3 medium) grated carrots

FILLING & TOPPING

200g full fat cream cheese
50g unsalted butter, softened
150g icing sugar, sifted
Grated zest of ½ unwaxed orange (plus extra to decorate – optional)
2 teaspoons orange juice
2 x 20.5cm/8inch sandwich tins, greased and base-lined

METHOD

- Heat the oven to 160°C fan/ 180°C/350°F/Gas 4.
- Sift the flour, baking powder and spices into a large bowl.
- Stir in the orange zest, sugar and nuts, then add the beaten eggs, sunflower oil and carrots. Mix until thoroughly combined.
- Divide the mixture between the two prepared tins and spread evenly. Bake for about 25 minutes or until a cocktail stick inserted into the centre of each cake comes out clean.
- Turn out the cakes onto a wire rack and leave to cool completely.
- To make the filling and topping, beat together all the ingredients until very smooth and creamy.
- Spread almost half of the mixture onto one of the cakes. Top with the second cake and spread the remaining mixture over the top. The cake can be decorated with extra orange zest or left plain.
- Store in an airtight container in a cool place and eat within four days.

RECIPE TIP

Use 100g raisins instead of the walnuts.

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

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