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vcg

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Job Number

183363 v1 (1t27ou)

Job Title

Marriages Finest Strong White Bread

Customer

Flour 1.5kg, Amend

Printer

Monument Paper Bag Co Ltd

CSR

P.Entwistle

Date

2/3/2015

Cutter No

NA

Order No

Bill

Process

Flexo

Barcode

EAN 13, 5011259008575

Operator

g.briggs

Ref No

NA

Plate No

NA

Job Size

370.000mm x 392.000 mm

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

PANTONE

Red 032 U

5.05%

PANTONE

Black U

29.66%

QUALITY ASSURANCE

Content

Checked By:

Date:

/

/

Colour

Checked By:

Date:

/

/

ISO 9001

INTERNATIONAL

REGISTERED

043

UKAS

22000

043

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 9RQ

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

Monument Standard 1.5kg Cutter

DO NOT TRIM PLATES

183363 v1 - Marriages Finest Strong White Bread Flour 1.5kg. Amend
Inks: Red 032 Black CUTTER

VCG | connect

63 mm

10 mm

5 mm

76 mm

114 mm

76 mm

111 mm

— FINEST —
**STRONG
WHITE
BREAD**
— FLOUR —

1.5kg
e

This 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 | 1459kJ 344kcal |
| Fat | 1.2g |
| of which saturates | 0.3g |
| Carbohydrate | 72g |
| of which sugars | 2.4g |
| Fibre | 3.0g |
| 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 | |
| Flour (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.

MARRIAGE'S
THE MASTER MILLERS

— FINEST —
**STRONG
WHITE
BREAD**
— FLOUR —

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.

Harnessing the prime growing conditions of the Essex area, we've been working closely with local farmers for generations to source only the highest grade wheat. Much of this comes from within 30 miles of Chelmer Mills, including our own family farms. When necessary, we add quality international wheat into our grists.

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

BLACK OLIVE CIABATTA

PREPARATION TIME
30 mins + overnight preferment
+ proving

BAKING TIME
20-25 mins

MAKES 2 LOAVES

INGREDIENTS
130g + 370g Finest Strong White flour
1g + 6g sachet dried fast action yeast
7g fine sea salt
70ml + 300ml water
100g black olives, pitted and chopped

YOU WILL ALSO NEED
Baking sheet, damp tea towel, small container with lid, wire rack and oiled bowl/tub

RECIPE TIP

This flour is also perfect for pizza, you can find pizza recipes, simple bread recipes and much more on our website.

METHOD

1. Firstly make your overnight mix (biga). Put 130g flour, 1g yeast and 70ml water into a bowl. Mix the ingredients together to form a rough dough. Place in a small container with a lid and leave overnight (12 hours).
2. The next day, put the remaining 370g flour and 6g yeast in a large mixing bowl, add 300ml water, the overnight mix (biga) and salt. Bring together to a dough and knead in the bowl until you get a silky, developed soft dough. Briefly fold in the chopped olives with a wet hand. Cover with a damp tea towel in a lightly oiled bowl/tub and leave to rise for 1 hour.
3. After 1 hour, fold the dough gently over itself in the bowl from the edges, bringing the dough into the middle with oiled hands. Fold, turning the bowl, until you've made your way around. Cover again for another 1 hour. Repeat this process once more, so the dough has proved for 3 hours in total, and been folded gently twice.
4. Turn out onto a well floured worksurface, roughly shape into a rectangle then cut the dough in half to look like two 'slippers'. Flip the dough so it's flour side up and transfer to a parchment lined baking tray. Cover (as before) and leave to rest for 20 mins.
5. Heat the oven to 240°C / fan 220°C / gas 9. Slide the baking tray into the oven and bake for 20-25 mins until golden brown and crisp. Cool on a wire rack before slicing.

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

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