 BAKELS Quality MANAGEMENT SYSTEM				
			Doc No.:	PRP-PIBDM-01
			Page	1 of 2
EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3
22.04.20	1.5	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager
Product Information - BAKELS DONUT MIX				

Product Code: 37635

Description: A pale yellow powder that is free from lumps and has a sweet aroma.

Intended Use/Abuse: **BAKELS DONUT MIX** is a complete mix for ring donuts requiring only the addition of water and is suitable for automatic or hand operated doughnut machines. **BAKELS DONUT MIX** gives a light textured doughnut which is able to withstand pre-packing.


(Damaged packaging can result in product contamination. Prevent exposure to air, or strong vapour to maintain organoleptic and sensory properties of the product).

Ingredients: Wheat Flour, Sucrose, Maize Starch, Vegetable Oils [Canola/Sunflower Seed (BHT)], Whey Powder, Skim Milk Powder (Cow's Milk), Sodium Chloride, Raising Agents (E500, E450i), Soya Flour, Wheat Gluten and Emulsifier (E471).

Product Analysis:

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers, all recommendations and sales are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has any authority to waive or change the above provisions, but our technical staffs is available to assist purchasers in adapting the fore mentioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence.

SOUTH BAKELS (PTY) LTD
235 Main Rd, Martindale, Johannesburg, Gauteng
Telephone 0027 11 673 2100 Fax 0027 11 477 9073
sbakels@sbakels.co.za
A member of the
International BAKELS Group

 BAKELS Quality MANAGEMENT SYSTEM				
			Doc No.:	PRP-PIBDM-01
			Page	2 of 2
EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3
22.04.20	1.5	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager
Product Information - BAKELS DONUT MIX				

Nutritional/Chemical			Physical	Microbiological	
Nutrient	Unit	Value	<u>Appearance:</u>	Micro-organism	Specification
Energy	KJ	1594	Pale yellow powder. <u>Aroma/flavour:</u> Sweet aroma.	TPC	<10 000 cfu/g
Protein	g	8.6		Yeast	<1 000 cfu/g
Total Fat	g	3.1		Mould	<1 000 cfu/g
• Saturated Fat	g	0.3		Salmonella spp.	Negative/25g
• Monounsaturated Fat	g	1.2		Coliforms	<100 cfu/g
• Polyunsaturated Fat	g	1.1		E.Coli	Absent
Carbohydrates	g	75.0		Listeria	Negative
Total Dietary Fiber	g	1.4		Monocytogenes	
Total Sugar	g	25.0			
Sodium	mg	723.9			
*Above nutritional information is based on calculation not tested.					

Food Allergens: Wheat (gluten), Milk and Soya.


Country of MNF: South Africa.

Usage Rate: As per recipe

Transportation &Storage: Transport at ambient T°C. Store at cool, dry conditions for up to 12 months.

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers, all recommendations and sales are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has any authority to waive or change the above provisions, but our technical staffs is available to assist purchasers in adapting the fore mentioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence.

SOUTH BAKELS (PTY) LTD
235 Main Rd, Martindale, Johannesburg, Gauteng
Telephone 0027 11 673 2100 Fax 0027 11 477 9073
sbakels@sbakels.co.za
A member of the
International BAKELS Group

 BAKELS Quality MANAGEMENT SYSTEM				
			Doc No.:	PRP-PIBDM-01
			Page	3 of 2
EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3
22.04.20	1.5	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager
Product Information - BAKELS DONUT MIX				

Packaging & Labelling: 25 kg poly bag. Batch number, production date and best before date.

Kosher Status: Dairy certified by Beth Din of Johannesburg.

Halaal status: Certified by MJC.

Legal Status: Our product meets the specification and standard laid down in accordance to FOODSTUFF, COSMETICS AND DISINFECTANTS ACT 1972 (ACT NO.54 of 1972)

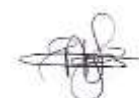
Accept and Rejection: Product will be rejected for the following criteria;

- Non - conforming to product specification.
- Wrong Expiry date.
- Defective packaging.
- Absence of Certificate of Conformance.
- Presence of foreign objects.
- Underweight mass.



Compiled By: _____

Phumzile Ratshidi
NPD Technologist



Approved By: _____

Tebogo Ngcobo
National Product Development Manager

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers, all recommendations and sales are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has any authority to waive or change the above provisions, but our technical staffs is available to assist purchasers in adapting the fore mentioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence.

SOUTH BAKELS (PTY) LTD
235 Main Rd, Martindale, Johannesburg, Gauteng
Telephone 0027 11 673 2100 Fax 0027 11 477 9073
sbakels@sbakels.co.za
A member of the
International BAKELS Group