 BAKELS Quality MANAGEMENT SYSTEM				
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EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3
25.01.22	1.5	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager
Product Information – BAKELS CROWN BREAD MIX				

Product Code: 17150

Description: An off-white coloured, free flowing powder which has an even dispersion of particles.

Intended Use/Abuse: **BAKELS CROWN BREAD MIX** is a composite bread improver of superior quality. Requires only the addition of flour, yeast and water.

Not intended to consumers suffering with coeliac diseases and Soya allergies.


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

Ingredients: Sodium Chloride, Modified Starch, Anti-Caking Agent (E170), Sucrose, Soya Flour, Wheat Flour, Hydrogenated Palm Fat, Preservatives (E282, E263), Emulsifiers [E471, {(E570), Preservative (E270), Anti-Caking Agent (E341iii)}], Oxidizing Agent (E300) and Enzymes.

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

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Product Information – BAKELS CROWN BREAD MIX				

Nutritional/Chemical			Physical	Microbiological	
Nutrient (Per 100g)	Unit	Value	<u>Appearance:</u> Off white coloured Powder. <u>Aroma/flavour:</u> Bland and neutral aroma.	Micro-organism	Specification
Energy	KJ	1097		TMA	< 100 000 cfu/g
Protein	g	9.4		Yeasts	< 10 000 cfu/g
Carbohydrates	g	50.2		Moulds	< 10 000 cfu/g
Total Sugars	g	4.8		Coliforms	< 1 000 cfu/g
Total Dietary Fibre	g	4.1		E.Coli	Negative
Mono-Unsaturated	g	0.28			
Polyunsaturated	g	0.57			
Ash	g	1.74			
Total Fat	g	1.39			
Moisture	g	33.2			
Sodium	mg	403			

Food Allergens: Wheat (Gluten), Soya.

Country of MNF: South Africa


Usage Rate: 4.5 to 5.0% on flour weight

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

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

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Product Information – BAKELS CROWN BREAD MIX					

Kosher Status: Parev certified by Beth Din of Johannesburg

Halaal status: Certified by MJC.

Legal Status: Our product meets the specification and standard laid 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

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