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25.05.22	1.5	<b>RESPONSIBILITY: NPD Technologist</b>	<b>Approved By:</b>	National Product Development Manager
<b>Product Information – DAILY BREAD MIX</b>				

**Product Code:** 17138

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

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

**Not suitable for consumer suffering with coeliac disease and other gluten-related 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, Anti-Caking Agent (E170), Sucrose, Wheat Flour, Modified Starch, Soya Flour, Vegetable Fat (Hydrogenated Palm), Preservatives (E282, E263), Emulsifier [(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.

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# BAKELS

## Quality MANAGEMENT SYSTEM

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RESPONSIBILITY: NPD Technologist

Approved By:

National Product  
Development Manager

### Product Information – DAILY BREAD MIX

Nutritional/Chemical			Physical	Microbiological	
Nutrient (Per 100g)	Unit	Value	<u>Appearance;</u>	Micro- organism	Specification
Energy	KJ	1103	Off white coloured powder.	TMA	< 100 000 cfu/g
Protein	g	9.7		<u>Aroma/flavour;</u> Bland and neutral aroma.	Yeasts
Carbohydrates	g	51.1	Moulds		< 10 000 cfu/g
Total Sugars	g	5.1	Coliforms	< 1 000 cfu/g	
Total Dietary Fibre	g	3.4	E.Coli	Negative	
Mono-Unsaturated	g	0.27			
Polyunsaturated	g	0.53			
Ash	g	2.04			
Total Fat	g	1.29			
Moisture	g	32.5			
Sodium	mg	380			

**Food Allergens:** Soya, Wheat (Gluten).


**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.

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<b>Product Information – DAILY BREAD MIX</b>				

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

**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)

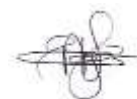
**Accept and Rejection:** Product will be rejected for the following criteria;

- 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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