 BAKELS Quality MANAGEMENT SYSTEM				
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EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3
03.01.22	2.2	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager
Product Information – KRAMESS INSTANT CUSTARD				

Product Code: 33601

Description: Cream-coloured free flowing fine powder.

Intended Use/Abuse: **INSTANT KRAMESS** is an instant custard that requires only the addition of water to produce a top-quality custard for use in slices, toppings, tarts, etc.


Not intended for consumers suffering with lactose-intolerance and Milk 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: Sucrose, Modified Maize Starch, Skim Milk Powder (Cow's Milk), Full Cream Milk Powder (Cow's Milk), Thickener [Disodium phosphate (E339ii), Emulsifier (E450iii), E401, E516, Sucrose], Preservative (E263, E211 & E202), Thickener (E415), Sodium Chloride, Stabilizer [E407, Sucrose, (E339ii)], Flavourings and Colourants (E104, E110).

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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Product Information – KRAMESS INSTANT CUSTARD				

Product Analysis:

Nutritional/Chemical	Physical	Microbiological																																						
<p>TYPICAL VALUES PER 100g OF PRODUCT</p> <p><u>Nutrients Value</u></p> <table><tr><th>Nutrient</th><th>Unit</th><th>Actual</th></tr><tr><td>Energy</td><td>kJ</td><td>1635.57</td></tr><tr><td>Protein</td><td>g</td><td>6.44</td></tr><tr><td>Carbohydrate</td><td>g</td><td>82.5</td></tr><tr><td>Ash</td><td>g</td><td>3.65</td></tr><tr><td>Total Fat</td><td>g</td><td>5.57</td></tr><tr><td>Moisture</td><td>g</td><td>1.84</td></tr></table>	Nutrient	Unit	Actual	Energy	kJ	1635.57	Protein	g	6.44	Carbohydrate	g	82.5	Ash	g	3.65	Total Fat	g	5.57	Moisture	g	1.84	<p><u>Appearance:</u></p> <p>Cream-coloured powder.</p> <p><u>Aroma/flavour:</u></p> <p>Sweet aroma.</p>	<table><tr><th>Micro-organism</th><th>Specification</th></tr><tr><td>Total Plate Count</td><td><10 000cfu/g</td></tr><tr><td>Yeast Count</td><td><1 000cfu/g</td></tr><tr><td>Mould Count</td><td><1 000cfu/g</td></tr><tr><td>Total Coliforms</td><td><100cfu/g</td></tr><tr><td><i>E. coli</i> Count</td><td>Absent</td></tr><tr><td><i>Salmonella spp.</i></td><td>Negative/25g</td></tr><tr><td><i>Listeria monocytogenes</i></td><td>Negative</td></tr></table>		Micro-organism	Specification	Total Plate Count	<10 000cfu/g	Yeast Count	<1 000cfu/g	Mould Count	<1 000cfu/g	Total Coliforms	<100cfu/g	<i>E. coli</i> Count	Absent	<i>Salmonella spp.</i>	Negative/25g	<i>Listeria monocytogenes</i>	Negative
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Food Allergens: Milk


Country of MNF: South Africa

Usage Rate: 3 parts **INSTANT KRAMESS** to 10 parts water.

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

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Product Information – KRAESS INSTANT CUSTARD						

Packaging & Labelling: 20 kg poly-lined plastic 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).

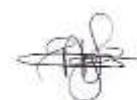
Accept and Rejection: Product will be rejected for the following criteria:

- 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

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