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25.02.22	2.0	<b>RESPONSIBILITY: NPD Technologist</b>	<b>Approved By:</b>	National Product Development Manager
<b>Product Information – PLATINUM BREAD MIX</b>				

**Product Code:** 17166

**Description:** A yellow coloured, free flowing powder which has an even dispersion of particles.

**Intended Use/Abuse:** **PLATINUM BREAD MIX** is a composite bread improver of superior quality which produces bread with excellent shelf-life. Requires only the addition of flour, yeast and water.

**Not intended for consumer suffering with coeliac disease, Soya and other Soya and 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, Sucrose, Anti-Caking Agent (E170), Soya Flour, Wheat Flour, Hydrogenated Palm Fat, Preservatives (E282, E263), Emulsifier [(E570), Preservative (E270), Anti-caking Agent (E341iii)], Oxidizing Agent (E300) and Enzymes.

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

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

### Product Analysis:

Nutritional/Chemical			Physical	Microbiological																																																
<table><tr><th>Nutrient (Per 100g)</th><th>Unit</th><th>Value</th></tr><tr><td>Energy</td><td>kJ</td><td>1082</td></tr><tr><td>Protein</td><td>g</td><td>10.0</td></tr><tr><td>Carbohydrates</td><td>g</td><td>49.7</td></tr><tr><td>Total Sugars</td><td>g</td><td>6.8</td></tr><tr><td>Total Dietary Fibre</td><td>g</td><td>2.9</td></tr><tr><td>Mono-unsaturated</td><td>g</td><td>0.30</td></tr><tr><td>Poly-unsaturated</td><td>g</td><td>0.60</td></tr><tr><td>Ash</td><td>g</td><td>2.18</td></tr><tr><td>Total Fat</td><td>g</td><td>1.24</td></tr><tr><td>Moisture</td><td>g</td><td>34.1</td></tr><tr><td>Sodium</td><td>mg</td><td>385</td></tr></table>			Nutrient (Per 100g)	Unit	Value	Energy	kJ	1082	Protein	g	10.0	Carbohydrates	g	49.7	Total Sugars	g	6.8	Total Dietary Fibre	g	2.9	Mono-unsaturated	g	0.30	Poly-unsaturated	g	0.60	Ash	g	2.18	Total Fat	g	1.24	Moisture	g	34.1	Sodium	mg	385	<p><b>Appearance:</b> Yellow coloured powder.</p> <p><b>Aroma/flavour:</b> Bland and neutral aroma.</p>	<table><tr><th>Micro-organism</th><th>Specification</th></tr><tr><td>TMA</td><td>&lt;100 000cfu/g</td></tr><tr><td>Yeasts</td><td>&lt;10 000cfu/g</td></tr><tr><td>Moulds</td><td>&lt;10 000cfu/g</td></tr><tr><td>Coliforms</td><td>&lt;1 000cfu/g</td></tr><tr><td>E. Coli</td><td>Negative</td></tr></table>	Micro-organism	Specification	TMA	<100 000cfu/g	Yeasts	<10 000cfu/g	Moulds	<10 000cfu/g	Coliforms	<1 000cfu/g	E. Coli	Negative
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**Food Allergens:** Soya, Wheat (Gluten)


**Country of MNF:** South Africa

**Usage Rate:** 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 – PLATINUM BREAD MIX</b>				

**Packaging & Labelling:** 25 kg poly lined bag. Batch number, PD and BB dates.

**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)

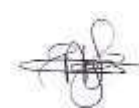
**Accept and Rejection:** Product will be rejected for the following criteria:

- 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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