

 <b>BAKELS</b> Quality <b>MANAGEMENT SYSTEM</b>			<b>Doc No.:</b>	PRP-PISB%BP-02
			<b>Page</b>	1 of 3
<b>EFFECTIVE DATE:</b>	<b>REV:</b>	<b>DEPARTMENT: NPD</b>	<b>ISO Clause:</b>	7.3.3
25.01.22	1.4	<b>RESPONSIBILITY: NPD Technologist</b>	<b>Approved By:</b>	National Product Development Manager
<b>Product Information – SB 5% BREAD PREMIX</b>				

**Product Name:** SB 5% Bread Premix

**Product Code:** 17200

**Description:** A richly tan-coloured, soft paste that has a homogeneous dispersion of bread improver particles.

**Intended Use/Abuse:** **SB 5% BREAD PREMIX** is an all-in-one bread premix with a superior blend of quality bread improvers making it suitable for the production of excellent white and brown bread.

**Not suitable for consumers suffering with coeliac disease, Soya and other gluten and Soya 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, Vegetable Fats and Oils [Palm Oil (Palm Fruit, Palm Seed); Anti – Oxidant: BHA (E320)], Soya Flour, Modified Starch, Wheat Flour, Anti-Caking Agent (E170), Vegetable Oil [ Canola/Sunflower(BHT) Seed], Preservative (E282), Vegetable Fat and Oil [Canola/ Sunflower(BHT) Seed, Emulsifiers (E481, E471), Palm Oil (Palm Fruit, Palm Seed); Anti-Oxidant: BHA(320)], 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  
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# BAKELS

## Quality MANAGEMENT SYSTEM

**Doc No.:** PRP-PISB%BP-02

**Page** 2 of 3

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### Product Information – SB 5% BREAD PREMIX

Nutritional/Chemical			Physical	Microbiological																																		
<table border="1"> <thead> <tr> <th>Nutrient (Per 100g)</th> <th>Unit</th> <th>Value</th> </tr> </thead> <tr><td>Energy</td><td>kJ</td><td>1091</td></tr> <tr><td>Protein</td><td>g</td><td>9.30</td></tr> <tr><td>Carbohydrates</td><td>g</td><td>49.30</td></tr> <tr><td>Total Sugars</td><td>g</td><td>4.90</td></tr> <tr><td>Total Dietary Fibre</td><td>g</td><td>3.50</td></tr> <tr><td>Total Fat</td><td>g</td><td>1.84</td></tr> <tr><td>    • Mono-unsaturated Fat</td><td>g</td><td>0.51</td></tr> <tr><td>    • Poly-unsaturated Fat</td><td>g</td><td>0.68</td></tr> <tr><td>Ash</td><td>g</td><td>1.41</td></tr> <tr><td>Moisture</td><td>g</td><td>34.8</td></tr> <tr><td>Sodium</td><td>mg</td><td>382</td></tr> </table>			Nutrient (Per 100g)	Unit	Value	Energy	kJ	1091	Protein	g	9.30	Carbohydrates	g	49.30	Total Sugars	g	4.90	Total Dietary Fibre	g	3.50	Total Fat	g	1.84	• Mono-unsaturated Fat	g	0.51	• Poly-unsaturated Fat	g	0.68	Ash	g	1.41	Moisture	g	34.8	Sodium	mg	382
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 **Appearance:** Tan-coloured, soft paste.  **Aroma/flavour:** Neutral Aroma | | Micro-organism | Specification | |----------------|---------------| | TMA            | <100 000cfu/g | | Yeasts         | <10 000cfu/g  | | Moulds         | <10 000cfu/g  | | Coliforms      | <1 000cfu/g   | | E.Coli         | Negative      | | |

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

**Country of MNF:** South Africa

**Usage Rate:** 5% 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 carton. Batch number, production and expiry date.

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Page

3 of 3

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Approved By:

National Product  
Development Manager

## Product Information – SB 5% BREAD PREMIX

**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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