 BAKELS Quality MANAGEMENT SYSTEM				
			Doc No.:	PRP-PICN-01
			Page	1 of 3
EFFECTIVE DATE:	REV:	DEPARTMENT: Sales Department	ISO Clause:	7.3.3
05.06.19	2.1	RESPONSIBILITY: Food Technologist	Approved By:	National Technical Manager
Product Information – CHOCKEX NIBS				

Product Name: CHOCKEX NIBS

Product Code: 51420

Description: Small drop-sized pieces of dark chocolate.

Intended Use/Abuse: Non-tempering chocolate in small nib form suitable for use in ice cream manufacture or incorporating in cakes, cookies, muffins, etc. May also be used for dipping, etc.


Intended for all types of consumers.

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, Vegetable Fat and/ or Oil (palm kernel), Cocoa Powder, Emulsifier (E322), Sodium Chloride and Flavouring.

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				
			Doc No.:	PRP-PICN-01
			Page	2 of 3
EFFECTIVE DATE:	REV:	DEPARTMENT: Sales Department	ISO Clause:	7.3.3
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Product Information – CHOCKEX NIBS				

Product Analysis:

Nutritional/Chemical			Physical	Microbiological	
Nutrient	Unit	Value	<p>Appearance: Dark brown chocolate in a small nib form.</p> <p>Aroma/flavour: Typical chocolate flavour</p> <p>Texture/Mouthfeel: Chocolate taste</p>	Micro-organism	Specification
Energy	kJ	2313.54		TMA	≤10 000cfu/g
Protein	g	3.57		Yeast count	≤50cfu/g
Carbohydrate	g	56.37		Mould count	≤50cfu/g
Sugars	g	53.63		Coliform count	≤10cfu/g
Total Fats	g	34.08		<i>E. coli</i> count	Absent
Trans Fatty Acids	g	<0.10		<i>Salmonella spp.</i>	Negative/25g
Fibre	g	4.20			
Sodium	mg	28.13			
Moisture	g	0.77			
Ash	g	1.01			
VISCOSITY AT 40°C: 3500 - 7200 cps ((Brookfield viscometer; Spindle No. 3 at 10rpm)					


Food Allergens: Soya

Country of MNF: South Africa

Usage Rate: As desired

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			Doc No.:	PRP-PICN-01
			Page	3 of 3
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Product Information – CHOCKEX NIBS				

Transportation & Storage: Transport at ambient T°C. Store at cool, dry conditions for up to 9 months.

Packaging & Labelling: 10kg poly-lined carton. Batch number and expiry 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 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:



Kate Netsianda
Food Technologist

Approved By:



Anneri Louw
National Technical Manager

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