

 <b>Quality</b> <b>MANAGEMENT SYSTEM</b>			<b>Doc No.:</b>	PRP-PILR-01
			<b>Page</b>	1 of 2
<b>EFFECTIVE DATE:</b>	<b>REV:</b>	<b>DEPARTMENT: Sales</b>	<b>ISO Clause:</b>	7.3.3
22.05.19	1.0	<b>RESPONSIBILITY: Food Technologist</b>	<b>Approved By:</b>	National Technical Manager
<b>Product Information – Leamington Raspberry</b>				

**Product Name:** Leamington Raspberry

**Product Code:** 42300

**Description:** A white-coloured, free-flowing fine powder that has a sweet raspberry aroma.

**Intended Use/Abuse:** **LEAMINGTON DIP - RASPBERRY** provides a suitable dipping agent for sponge squares for the production of raspberry-flavoured and coloured Leamington squares. Requires only the addition of boiling water to make the sauce into which prepared sponge shapes are dipped and then covered with coconut.

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, Modified Maize Starch, Thickener (E407), Flavouring, Acidity Regulatory (E330), Preservative (E202) and Colourant [Dextrose, Maltodextrin, Carmine (E120); Beetroot Red; Betanin (E162); Acidity Regulator (E330); Emulsifier (E524)].

**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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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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**Quality  
MANAGEMENT SYSTEM**

**Doc No.:** PRP-PILR-01

**Page** 2 of 2

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**RESPONSIBILITY: Food Technologist**

**Approved By:** National Technical Manager

**Product Information – Leamington Raspberry**

Physical	Microbiological	
<b>Appearance:</b> White powder.  <b>Aroma/flavour:</b> Sweet raspberry aroma.	Micro-organism	Specification
	TMA	< 100 000 cfu/g
	Yeasts	<10 000 cfu/g
	Moulds	<10 000 cfu/g
	Coliforms	<1 000 cfu/g

**Food Allergens:** None

**Country of MNF:** South Africa

**Usage Rate:** 1-part **LEAMINGTON DIP - RASPBERRY** to 1-part water.

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

**Packaging & Labelling:** 5 kg poly bag. Batch number and expiry.

**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).

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**MANAGEMENT SYSTEM**

**Doc No.:**

PRP-PILR-01

**Page**

3 of 2

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National Technical Manager

**Product Information – Leamington Raspberry**

**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:**

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Kate Netsianda

Food Technologist

**Approved By:**

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Anneri Louw

National Technical Manager

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