

 Quality MANAGEMENT SYSTEM			Doc No.:	PRP-PI6%CRP-01
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EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3
26.05.21	2.0	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager
Product Information – 6% CRISPY ROLL PREMIX				

Product Code: 39380

Description: An off-white coloured, soft fat like paste that has a homogeneous dispersion of particles.

Intended Use/Abuse: **6% CRISPY ROLL MIX** is a premix for the production of light and crispy rolls.

Not suitable for consumers suffering with coeliac disease and Soya 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: Wheat Flour, Sodium Chloride, Vegetable Fats and Oils [Palm Oil (Palm Fruit, Palm Seed); Anti-Oxidant - BHA (E320)], Sucrose, Vegetable Oils [Canola/Sunflower Seed (BHT)], Wheat Gluten, Soya flour, Emulsifiers [{Emulsifier (E570), Preservative (E270), Anti-caking Agent (E341iii)}, {E472e, Anti-Caking Agent (E170)}], Malt Flour, 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 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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 A member of the
 International BAKELS Group



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Product Analysis:

Nutritional/Chemical			Physical	Microbiological	
Nutrient	Unit	Value	Appearance: Off white powder. Aroma/flavour: Bland taste and odour.	Micro-organism	Specification
Energy	kJ	1113		TMA	< 100 000 cfu/g
Protein	g	11.30		Yeasts	<10 000 cfu/g
Carbohydrates	g	49.30		Moulds	<10 000 cfu/g
Total Sugars	g	4.80		Coliforms	<1 000 cfu/g
Total Fat	g	1.68			
• Mono-unsaturated Fat	g	0.35			
• Poly-unsaturated Fat	g	0.63			
Total Dietary Fibre	g	2.80			
Ash	g	1.59			
Moisture	g	33.40			
Sodium	mg	379.0			

Food Allergens: Soya, Gluten (Wheat, Barley).

Country of MNF: South Africa.

Usage Rate: 6% on flour weight

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

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Product Information – 6% CRISPY ROLL PREMIX

Packaging & Labelling: 25 kg Carton. Batch number, production date and best before 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 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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