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EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3
03.06.22	1.4	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager
Product Information – BAKELS EUROPEAN CAKE MIX				

PRODUCT NAME:	BAKELS EUROPEAN CAKE MIX		
Product Code:	38160		
Description:	An off-white-coloured powder with a sweet aroma and a hint of butter vanilla.		
Intended Use/Abuse:	A premix for the production of general-purpose cakes and queen cakes.		
	Requires only the addition of eggs and water.		
	Not intended for consumers suffering with 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:Sucrose, Hi Ratio Wheat Flour, Vegetable Oils [Canola/Sunflower Seed (BHT)],
Wheat Flour, Soy Protein, Maltodextrin, Modified Maize Starch, Emulsifiers (E475,
E471), Raising Agents (E500, E450i), Sodium Chloride, Thickener (E466),
Flavouring and Colourants (E110, E104).

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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Product Information – BAKELS EUROPEAN CAKE MIX				

Product Analysis:

Chemical		Physical	Microbiological	
Unit KJ	Value 1770	Appearance: off white coloured	Micro- organisms	Specification
g	5.2	Powder.	TPC	<100 000cfu/g <1000cfu/g
g g	44.9	Aroma/flavour:	Mould	<1000cfu/g
g g	8.5 <0.001	Sweet aroma with a hint of butter	Salmonella spp.	Negative/25g <1000cfu/g
g	2.6	vanilla.	E. Coli	Absent
g g	1.2 5.4		Listeria Monocytogenes	Negative
g	1.9			
	KJ 9 9 9 9 9 9 9 9 9 9 9	KJ 1770 g 5.2 g 80.0 g 44.9 g 8.5 g <0.001	KJ 1770 off white coloured g 5.2 Powder. g 80.0 Aroma/flavour: g 44.9 Sweet aroma with a g 8.5 Sweet aroma with a g 2.6 hint of butter g 5.4 Vanilla.	KJ1770off white colouredorganismsg5.2Powder.TPCg80.0Aroma/flavour:Yeastg44.9Sweet aroma with aMouldg8.5hint of butterColiformsg2.6YeastE. Colig5.4Monocytogenes

Food Allergens: Wheat (gluten) and Soya

Country of MNF: South Africa

Usage Rate: As per recipe

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Product Information – BAKELS EUROPEAN CAKE MIX				

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

- **Packaging & Labelling**: 12.5 kg poly bag. 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:

A

Approved By:

Tebogo Ngcobo National Product Development Manager

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existence

Phumzile Ratshidi NPD Technologist