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Product Information – MADEIRA CAKE MIX

Product Code: 38155

Description: An off-white coloured powder that is free from lumps and has a sweet aroma with a

hint of lemon.

Intended Use/Abuse: A premix for the production of general-purpose Madeira or slab cake. Requires only

the addition of eggs and water.

(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)],

Modified Maize Starch, Emulsifiers (E471, E475), Skim Milk Powder, Soy Protein,

Raising Agents (E500, E450i), Sodium Chloride, Thickener (E466), Flavourings and

Colourant (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 – MADEIRA CAKE MIX

Product Analysis:

Nutritional/Chemical			Physical	Microbiological	
Nutrient	Unit	Value	Appearance;	Micro-	Specification
			Off white coloured	organisms	
Energy	kJ	1015	powder.	TPC	<10 000 cfu/g
Protein	g	4.1		Yeast	<1 000 cfu/g
Total Fat	g	9.9		Mould	<1 000 cfu/g
 Saturated Fat 	g	1.2	Aroma/flavour;	Salmonella	Negative/25g
 Monounsaturated 	g	2.3	Sweet aroma with	spp.	
Fat			a hint of lemon.	Coliforms	<100 cfu/g
 Polyunsaturated Fat 	g	5.7		E.Coli	Absent
Ash	g	1.0		Listeria	Negative
Carbohydrates	g	34.0		Monocytogenes	
Total Dietary Fiber	g	0.8			
Total Sugar	g	0.0			
Sodium	mg	430.3			
Above nutritional informatal	tion ba	ased on			

Food Allergens: Wheat (gluten) and Milk.

Country of MNF: South Africa.

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Product Information – MADEIRA CAKE MIX					

Usage Rate: As per recipe

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

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

Kosher Status: Dairy 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.

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Compiled By: _____ Approved By: _____

Phumzile Ratshidi NPD Technologist

National Product Development Manager

Tebogo Ngcobo

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