 <b>BAKELS</b> Quality MANAGEMENT SYSTEM			<b>Doc No.:</b>	PRP-PIBRBM-01
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28.05.19	1.2	<b>RESPONSIBILITY: Food Technologist</b>	<b>Approved By:</b>	National Technical Manager
<b>Product Information – BAKELS RUSTIC BAGUETTE MIX</b>				

**Product Code:** 39273

**Description:** A light brown coloured, free flowing powder.

**Intended Use/Abuse:** **BAKELS RUSTIC BAGUETTE MIX** is a complete mix only requires the addition of water and yeast.

**(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:** Wheat Flour, Souring Agents, Sodium Chloride, Dextrose, Yeast, Vegetable Fat and/or Oil (Canola and/or Sunflower Seed), Enzymes and Oxidizing Agent (E300).

**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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**ISO Clause:** 7.3.3

28.05.19      1.2      **RESPONSIBILITY: Food Technologist**

**Approved By:** National Technical Manager

**Product Information – BAKELS RUSTIC BAGUETTE MIX**

Nutritional/Chemical			Physical	Microbiological	
Nutrient (Per 100g)	Unit	Value	<u>Appearance;</u>	Micro-organism	Specification
Energy	kJ	1412	Light brown coloured powder.	Total Plate Count	< 100 000 cfu/g
Protein	g	11.5		<u>Aroma/flavour;</u> Bland	Yeasts
Total Fat	g	2.7	Moulds		<10 000 cfu/g
• Saturated Fat	g	1.5	Coliforms		<1 000 cfu/g
• Monounsaturated Fat	g	0.8	E.Coli		Negative
• Polyunsaturated Fat	g	0.2			
Ash	g	2.0			
Carbohydrates	g	58.0			
Total Dietary Fiber	g	2.2			
Total Sugar	g	0.0			
Sodium*	mg	347			
*Above nutritional information based on calculation with exception of Sodium (analysed by SANAS – Accredited lab).					


**Food Allergens:**                      Wheat (Gluten).

**Country of MNF:**                    South Africa.

**Usage Rate:**                            As per recipe.

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<b>Product Information – BAKELS RUSTIC BAGUETTE MIX</b>				

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

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

**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:**

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 Kate Netsianda  
 Food Technologist



**Approved By:**

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 Anneri Louw  
 National Technical Manager

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