 BAKELS Quality MANAGEMENT SYSTEM				
			Doc No.:	PRP-PI20%SRM-01
			Page	1 of 3
EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3
25.01.22	2.0	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager
Product Information – 20% SOFT ROLL MIX				

Product Name: 20% SOFT ROLL MIX

Product Code: 17610

Description: A yellow-coloured soft paste which has a homogeneous dispersion of particles.

Intended Use/Abuse: 20% SOFT ROLL MIX is a composite improver of superior quality and is ideal for production of American style hamburger buns, hot dog buns, in addition to a wide range of fancy breads and confectionery lines.


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, Vegetable Fats and Oils [Palm Oil (Palm Fruit, Palm Seed); Anti-Oxidant - BHA (E320)], Soya Flour, Sodium Chloride, Hydrogenated Palm Fat, Vegetable Oils [Canola/Sunflower Seed (BHT)], Emulsifier [E472e, Anti-Caking Agent (E170)], Wheat Flour, Modified Starch, Oxidizing Agent (E300), Enzymes and Colourants (E110, E104).

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 staff 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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			Page	2 of 3
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Nutritional/Chemical			Physical	Microbiological																																																	
<table><tr><th>Nutrient</th><th>Unit</th><th>Value</th></tr><tr><td>Energy</td><td>kJ</td><td>1215</td></tr><tr><td>Protein</td><td>g</td><td>10.1</td></tr><tr><td>Carbohydrates</td><td>g</td><td>51.9</td></tr><tr><td>Total Sugars</td><td>g</td><td>7.6</td></tr><tr><td>Total Dietary Fibre</td><td>g</td><td>3.6</td></tr><tr><td>Mono-unsaturated</td><td>g</td><td>1.03</td></tr><tr><td>Poly-unsaturated</td><td>g</td><td>1.00</td></tr><tr><td>Ash</td><td>g</td><td>1.35</td></tr><tr><td>Total Fat</td><td>g</td><td>3.59</td></tr><tr><td>Moisture</td><td>g</td><td>29.6</td></tr><tr><td>Sodium</td><td>mg</td><td>390.0</td></tr></table>			Nutrient	Unit	Value	Energy	kJ	1215	Protein	g	10.1	Carbohydrates	g	51.9	Total Sugars	g	7.6	Total Dietary Fibre	g	3.6	Mono-unsaturated	g	1.03	Poly-unsaturated	g	1.00	Ash	g	1.35	Total Fat	g	3.59	Moisture	g	29.6	Sodium	mg	390.0	<p><u>Appearance:</u></p> <p>Yellow coloured soft like paste.</p> <p><u>Aroma/flavour:</u></p> <p>Bland taste and odour</p>	<table><tr><th>Micro-organism</th><th>Specification</th></tr><tr><td>TMA</td><td><100 000cfu/g</td></tr><tr><td>Yeasts</td><td><10 000cfu/g</td></tr><tr><td>Moulds</td><td><10 000cfu/g</td></tr><tr><td>Coliforms</td><td><1 000cfu/g</td></tr><tr><td><i>E. coli</i></td><td>Negative</td></tr></table>		Micro-organism	Specification	TMA	<100 000cfu/g	Yeasts	<10 000cfu/g	Moulds	<10 000cfu/g	Coliforms	<1 000cfu/g	<i>E. coli</i>	Negative
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Food Allergens: Wheat (Gluten), Soya.

Country of MNF: South Africa


Usage Rate: 20% on flour weight

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

Packaging & Labelling: 25 kg poly lined carton. Batch number, production and best before dates.

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			Page	3 of 3
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Product Information – 20% SOFT ROLL MIX				

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)

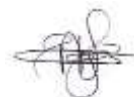
Accept and Rejection: Product will be rejected for the following criteria;

- 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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