 BAKELS Quality MANAGEMENT SYSTEM				
			Doc No.:	PRP-PIBSB-01
			Page	1 of 3
EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3
03.03.23	2.2	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager
Product Information – BAKELS STANDARD BREAD MIX				

Product Name: **BAKELS STANDARD BREAD MIX**

Product Code: 17260

Description: A dark-yellow coloured, soft fat-like paste that has a homogeneous dispersion of lighter coloured particles.

Intended Use/Abuse: **BAKELS STANDARD BREAD MIX** is an all-in-one premix developed for the production of white and brown standard bread.


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: Sodium Chloride, Vegetable Fat and/or Oil [{Palm Fruit, Anti - Oxidants: TBHQ (E319) and/or BHA (E320), Canola and/or Sunflower Seed}, {Vegetable Fat and Oil [Canola/Sunflower (BHT) Seed, Emulsifiers (E481, E471), Palm Oil (Palm Fruit, Palm

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.

SOUTH BAKELS (PTY) LTD
235 Main Rd, Martindale, Johannesburg, Gauteng
Telephone 0027 11 673 2100 Fax 0027 11 477 9073
sbakels@sbakels.co.za
A member of the
International BAKELS Group

 Quality MANAGEMENT SYSTEM			Doc No.:	PRP-PIBSB-01
			Page	2 of 3
EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3
03.03.23	2.2	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager
Product Information – BAKELS STANDARD BREAD MIX				

Seed); Anti-Oxidant: BHA (E320)}], Sucrose, Soya Flour, Modified Starch, Wheat Flour, Anti-Caking Agent (E170), Preservative (E282), Oxidizing Agent (E300) and Enzymes.

Product Analysis:


Nutritional/Chemical			Physical	Microbiological																				
<u>Nutritional Based on 100g product</u>			<u>Appearance:</u> Dark yellow soft fat like paste. <u>Aroma/flavour:</u> Bland and neutral aroma	<table><tr><th>Micro-organism</th><th>Unit</th><th>Spec</th></tr><tr><td>Total Plate Count</td><td>cfu/g</td><td>< 100 000</td></tr><tr><td>Yeast Count</td><td>cfu/g</td><td><10 000</td></tr><tr><td>Mould Count</td><td>cfu/g</td><td><10 000</td></tr><tr><td>Coliform Count</td><td>cfu/g</td><td><1 000</td></tr><tr><td>E. coli Count</td><td>cfu/g</td><td>Negative</td></tr></table>			Micro-organism	Unit	Spec	Total Plate Count	cfu/g	< 100 000	Yeast Count	cfu/g	<10 000	Mould Count	cfu/g	<10 000	Coliform Count	cfu/g	<1 000	E. coli Count	cfu/g	Negative
Micro-organism	Unit	Spec																						
Total Plate Count	cfu/g	< 100 000																						
Yeast Count	cfu/g	<10 000																						
Mould Count	cfu/g	<10 000																						
Coliform Count	cfu/g	<1 000																						
E. coli Count	cfu/g	Negative																						
Nutrients	Unit	Value																						
Energy	kJ	1211																						
Protein	g	7.1																						
Carbohydrates	g	33																						
Total Sugars	g	17																						
Total Dietary Fibre	g	0.8																						
Total Fats	g	22.5																						
Saturated Fats	g	11.7																						
Mono-unsaturated Fats	g	5.8																						
Poly-unsaturated Fats	g	1.9																						
Ash	g	28																						
Sodium	mg	10684.6																						

Food Allergens:

Soya, Wheat (Gluten).

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.

SOUTH BAKELS (PTY) LTD
235 Main Rd, Martindale, Johannesburg, Gauteng
Telephone 0027 11 673 2100 Fax 0027 11 477 9073
sbakels@sbakels.co.za
A member of the
International BAKELS Group

 Quality MANAGEMENT SYSTEM			Doc No.:	PRP-PIBSB-01
			Page	3 of 3
EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3
03.03.23	2.2	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager
Product Information – BAKELS STANDARD BREAD MIX				

Country of MNF: South Africa.

Usage Rate: 4.5% 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 date and expiry 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

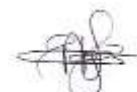
All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers, all recommendations 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.

SOUTH BAKELS (PTY) LTD
235 Main Rd, Martindale, Johannesburg, Gauteng
Telephone 0027 11 673 2100 Fax 0027 11 477 9073
sbakels@sbakels.co.za
A member of the
International BAKELS Group

 BAKELS Quality MANAGEMENT SYSTEM				
			Doc No.:	PRP-PIBSB-01
			Page	4 of 3
EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3
03.03.23	2.2	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager
Product Information – BAKELS STANDARD BREAD MIX				



Compiled By: _____
Phumzile Ratshidi
NPD Technologist



Approved By: _____
Tebogo Ngcobo
National Product Development Manager

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.

SOUTH BAKELS (PTY) LTD
235 Main Rd, Martindale, Johannesburg, Gauteng
Telephone 0027 11 673 2100 Fax 0027 11 477 9073
sbakels@sbakels.co.za
A member of the
International BAKELS Group