 BAKELS Quality MANAGEMENT SYSTEM				
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25.01.22	2.6	RESPONSIBILITY: Food Technologist	Approved By:	National Product Development Manager
Product Information - TINCOL				

PRODUCT NAME: TINCOL

Product Code: 13300

Description: White semi-viscous water in oil emulsion.

Intended Use/Abuse A vegetable-based greasing emulsion suitable for all yeast-raised goods and types of baking tins, sheets, trays, etc.

The viscosity of **TINCOL** allows applications with a greasing unit or by hand.


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: Water, Vegetable Oil [Canola/Sunflower (BHT) Seed], Emulsifier (E476) and Preservative (E202).

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

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Product Analysis:

Nutritional/Chemical			Physical	Microbiological		
Nutrient	Unit	Value	<u>Appearance:</u> White <u>Aroma/flavour:</u> Neutral aroma <u>Texture/Mouthfeel:</u> Semi – Viscous	Micro-organism	Unit	Spec
Energy	kJ	1388.98		TPC	cfu/g	< 1 000
Protein	g	0.60		Coliforms	cfu/g	< 10
Total Carbohydrates	g	3.84		Y & M	cfu/g	< 100
Total Sugar	g	<2.50		<i>E. coli</i>	cfu/g	Absent
Total Dietary Fibre	g	<0.50				
Total Fat	g	35.50				
Trans Fatty Acid	g	<0.1				
Ash	g	<0.10				
Moisture	g	60.06				
Sodium	mg	<5.00				

Food Allergens: None.

Country of MNF: South Africa


Usage Rate: 2 grams per 800 grams pan or as required.

Transportation & Storage: Transport at ambient T°C. Store at cool, dry conditions for up to 6 months.

Packaging & Labelling: 25 litre plastic drum. Batch number, PD and expiry date.

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Kosher Status: Parev 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



Compiled By: _____

Phumzile Ratshidi
NPD Technologist



Approved By: _____

Tebogo Ngcobo
National Product Development Manager

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