

 BAKELS Quality MANAGEMENT SYSTEM			Doc No.:	PRP-PIPK-01
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EFFECTIVE DATE:	REV:	DEPARTMENT: SALES	ISO Clause:	7.3.3
04.04.19	1.2	RESPONSIBILITY: Food Technologist	Approved By:	National Technical Manager
Product Information – PETTINA KOKOMIX				

Product Code: 38500

Description: Off white homogenous mixture of free flowing fine white particles and desiccated coconut with a sweet vanilla, coconut aroma.

Intended Use/Abuse: **PETTINA KOKOMIX** is a complete mix for coconut biscuits and tarts. Only requires the addition of water.

(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: Desiccated Coconut, Sucrose, Modified Starch (E1422), Skim Milk Powder, Wheat Flour, Raising Agents (E500, E450i), Sodium Chloride and Flavouring.

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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Product Information – PETTINA KOKOMIX

Nutritional/Chemical			Physical	Microbiological	
Nutrient	Unit	Value	<u>Appearance:</u> White homogenous mixture.	Micro-organisms	Specification
Energy	kJ	1530		<u>Aroma/flavour:</u> Sweet vanilla, coconut aroma.	TMA
Protein	g	4.7	Yeasts		<1 000cfu/g
Total Fat	g	33.1		Moulds	<1 000cfu/g
• Saturated Fat	g	29.3		Coliforms	<100cfu/g
• Monounsaturated Fat	g	0.0			
• Polyunsaturated Fat	g	0.0			
Ash	g	0.0			
Carbohydrates	g	18.0			
Total Dietary Fiber	g	8.4			
Total Sugar	g	0.0			
Sodium	mg	112.2			
*Above nutritional information based on calculation not tested.					

Food Allergens: Milk, Wheat (Gluten).

Country of MNF: South Africa.

Usage Rate: As per recipe.

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

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Packaging & Labelling: 12.5 kg poly bag. Batch number and expiry date.

Kosher Status: Milchik 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:

Kate Netsianda
Food Technologist



Approved By:

Anneri Louw
National Technical Manager

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