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|  BAKELS Quality MANAGEMENT SYSTEM | | | Doc No.: | PRP-PIRCV-01 |
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| EFFECTIVE DATE: | REV: | DEPARTMENT: NPD | ISO Clause: | 7.3.3 |
| 15.02.23 | 2.3 | RESPONSIBILITY: NPD Technologist | Approved By: | National Product Development Manager |
| Product Information – RAINBOW COLOURED VERMICELLI | | | | |

Product Name: RAINBOW-COLOURED VERMICELLI

Product Code: 41310

Description: Multi-coloured, free-flowing, semi-glossy, randomly sized, cylindrical rod-shaped pieces.

Intended Use/Abuse: RAINBOW VERMICELLI is a high-quality product with a uniform dispersion of coloured pieces and is excellent for confectionery and bakery decorating applications.


Not suitable for consumers suffering with 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: Sucrose, Vegetable Fat [Hydrogenated Palm Kernel, Emulsifiers (E492) (E322-Soya)], Glazing Agent [Sucrose, Water, Glucose, Thickener (E414), Preservative (E202)], Emulsifier (E322) (Soya), Colourants (E104, E110, E127, E133) and Flavouring.

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 Analysis:

| Nutritional/Chemical | | | Physical | Microbiological | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
|--|---------------|-------|----------|-----------------|----|------|--------------|---|------|---------|---|------|---------------------|---|-----|-----------|---|------|---------------|---|------|------------------|---|-----|--------|----|-----|---|--|----------------|---------------|-----|--------------|-------------|----------|-------------|----------|----------------|----------|------------------------|----------|----------------------|--------|
| <table border="1"> <thead> <tr> <th>Analysis</th> <th>Unit</th> <th>Value</th> </tr> </thead> <tbody> <tr> <td>Energy</td> <td>KJ</td> <td>1918</td> </tr> <tr> <td>Carbohydrate</td> <td>g</td> <td>83.5</td> </tr> <tr> <td>Sucrose</td> <td>g</td> <td>83.0</td> </tr> <tr> <td>Total Dietary Fibre</td> <td>g</td> <td>0.0</td> </tr> <tr> <td>Total Fat</td> <td>g</td> <td>15.6</td> </tr> <tr> <td>Saturated Fat</td> <td>g</td> <td>15.3</td> </tr> <tr> <td>Total Fatty Acid</td> <td>g</td> <td>0.1</td> </tr> <tr> <td>Sodium</td> <td>mg</td> <td>0.0</td> </tr> </tbody> </table> | Analysis | Unit | Value | Energy | KJ | 1918 | Carbohydrate | g | 83.5 | Sucrose | g | 83.0 | Total Dietary Fibre | g | 0.0 | Total Fat | g | 15.6 | Saturated Fat | g | 15.3 | Total Fatty Acid | g | 0.1 | Sodium | mg | 0.0 | <p>Appearance: Multi-coloured cylindrical rod-shaped pieces</p> <p>Aroma/flavour: Sweet taste</p> | <table border="1"> <thead> <tr> <th>Micro-organism</th> <th>Specification</th> </tr> </thead> <tbody> <tr> <td>TPC</td> <td>≤10 000cfu/g</td> </tr> <tr> <td>Yeast Count</td> <td>≤50cfu/g</td> </tr> <tr> <td>Mould Count</td> <td>≤50cfu/g</td> </tr> <tr> <td>Coliform Count</td> <td>≤10cfu/g</td> </tr> <tr> <td><i>Salmonella spp.</i></td> <td>Negative</td> </tr> <tr> <td><i>E. coli</i> Count</td> <td>Absent</td> </tr> </tbody> </table> | Micro-organism | Specification | TPC | ≤10 000cfu/g | Yeast Count | ≤50cfu/g | Mould Count | ≤50cfu/g | Coliform Count | ≤10cfu/g | <i>Salmonella spp.</i> | Negative | <i>E. coli</i> Count | Absent |
| Analysis | Unit | Value | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Energy | KJ | 1918 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Carbohydrate | g | 83.5 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Sucrose | g | 83.0 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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| Saturated Fat | g | 15.3 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Total Fatty Acid | g | 0.1 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Sodium | mg | 0.0 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Micro-organism | Specification | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| TPC | ≤10 000cfu/g | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Yeast Count | ≤50cfu/g | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Mould Count | ≤50cfu/g | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Coliform Count | ≤10cfu/g | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| <i>Salmonella spp.</i> | Negative | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| <i>E. coli</i> Count | Absent | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |

Food Allergens: Soya

Country of MNF: South Africa

Usage Rate: As desired


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

Packaging & Labelling: 5kg plastic bag in a carton. Batch number, PD and expiry date.

Kosher Status: Parev certified by Beth Din of Johannesburg

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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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