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02.05.23	2.0	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager
Product Information – 10% SOFT ROLL MIX				

Product Name: 10% Soft Roll Mix

Product Code: 17290

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

Intended Use/Abuse: 10% SOFT MIX is a composite premix for producing soft rolls which have a good

shelf life, a soft crumb and excellent eating qualities.

Not suitable for consumers suffering with coeliac disease, Soya allergies and other related 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: Vegetable Fats and Oils [Palm Oil (Palm Fruit, Palm Seed); Anti-Oxidant - BHA

(E320)], Sucrose, Sodium Chloride, Wheat Flour, Soya Flour, Hydrogenated Palm

Fat, Modified Starch, Emulsifier [E472e, Anti-Caking Agent (E170)], Vegetable Oils

[Canola/Sunflower Seed (BHT)], Oxidizing Agent (E300) and Enzymes.

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 – 10% SOFT ROLL MIX

Product Analysis:

Nutritional/Che	mical		Physical	Microbiological	
Nutrient	Unit	Value	Appearance:	Micro-	Specification
Energy	kJ	1145	Yellow soft-like paste	organism	Specification
Protein	g	10.20	renow sore like puste	TPM	< 100 000 cfu/g
Carbohydrates	g	49.60	Aroma/flavour:	Yeasts	<10 0000 cfu/g
Total Sugars	g	4.90	Bland taste and odour	Moulds	<10 0000 cfu/g
Total Fat	g	2.74	Bland taste and casal	Coliforms	<1 000 cfu/g
Mono-unsaturated Fat	g	0.74		Listeria	
Poly-unsaturated Fat	g	0.75		Negative/2! monocytogenes	
Total Dietary Fibre	g	3.50			<u> </u>
Ash	g	1.32			
Moisture	g	32.70			
Sodium	mg	372.0			
	<u> </u>	<u> </u>			

Food Allergens: Wheat (Gluten), Soya.

Country of MNF: South Africa

Usage Rate: 10% on flour weight

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

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Product Information – 10% SOFT ROLL MIX				

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

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

	Hum			
Compiled By:		Approved By:		
	Phumzile Ratshidi		Tebogo Ngcobo	
	NPD Technologist	National	l Product Development Manager	

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