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|  BAKELS Quality MANAGEMENT SYSTEM | | | | |
| | | | Doc No.: | PRP-PIB10%PP-02 |
| | | | Page | 1 of 3 |
| EFFECTIVE DATE: | REV: | DEPARTMENT: NPD | ISO Clause: | 7.3.3 |
| 27.05.21 | 2.0 | RESPONSIBILITY: NPD Technologist | Approved By: | National Product Development Manager |
| Product Information – BAKELS 10% PANINI PREMIX | | | | |

Product Code: 39276

Description: An off white, free flowing powder that has a neutral aroma.

Intended Use/Abuse: **BAKELS 10% PANINI PREMIX** is a premix designed to make a traditional Italian style roll.

BAKELS 10% PANINI PREMIX only requires the addition of flour, yeast, Oil and water.

Not suitable for consumers suffering with coeliac disease and other Gluten 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: Wheat Gluten, Anti-caking Agent (E170), Dextrose, Sodium Chloride, Acidity Regulator (E330), Oxidizing Agent (E300), Enzymes, Preservative (E223) and Yeast.

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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| Nutritional/Chemical | | | Physical | Microbiological | |
|----------------------|------|-------|-----------------------------------------------------------------------------------------------------|-----------------|-----------------|
| Nutrient(Per 100g) | Unit | Value | <u>Appearance;</u> Off white powder. <u>Aroma/Flavour;</u> Neutral aroma | Micro-organism | Specification |
| Energy | Kj | 1177 | | TMA | < 100 000 cfu/g |
| Protein | g | 12.5 | | Yeasts | <10 000 cfu/g |
| Carbohydrates | g | 51.3 | | Moulds | <10 000 cfu/g |
| Total Sugars | g | 2.4 | | Coliforms | <1 000 cfu/g |
| Total Dietary Fibre | g | 3.5 | | | |
| Mono-unsaturated | g | 0.49 | | | |
| Poly-unsaturated | g | 0.87 | | | |
| Ash | g | 1.23 | | | |
| Total Fat | g | 1.74 | | | |
| Moisture | g | 29.8 | | | |
| Sodium | mg | 372 | | | |

Food Allergens: 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 12 months.

Packaging & Labelling: 12.5 kg poly lined bag. Batch number, production date and best before 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 in accordance to FOODSTUFF, COSMETICS AND DISINFECTANTS ACT 1972 (ACT NO.54 of 1972)

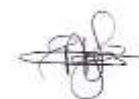
Accept and Rejection: Product will be rejected for the following criteria;

- 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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