 BAKELS Quality MANAGEMENT SYSTEM			Doc No.:	PRP-PIBBRM-02
			Page	1 of 3
EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3
22.02.22	2.2	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager
Product Information – BAKELS BAVARIAN RYE MIX				

Product Name: BAKELS BAVARIAN RYE MIX

Product Code: 39530

Description: An off-white to grey-coloured, free-flowing powder.

Intended Use/Abuse: Complete Rye Bread Mix, requires only the addition of Yeast and Water to produce a rye bread with a good flavour.

**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 Flour, Rye Flour, Improver [Wheat flour, Acidifier (E330, E270), Thickener (E412), Wheat protein, Acidity regulator (E262), Dextrose, Salt, Vegetable oil (Rapeseed), Rye Flour, Wheat Starch, Flour enhancer (E300, Enzymes)], Sodium Chloride and Enzyme.

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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BAKELS

Quality
MANAGEMENT SYSTEM

Doc No.:

PRP-PIBBRM-02

Page

2 of 3

EFFECTIVE
DATE:

REV:

DEPARTMENT: NPD

ISO Clause:

7.3.3

22.02.22

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RESPONSIBILITY: NPD Technologist

Approved By:

National Product
Development Manager

Product Information – BAKELS BAVARIAN RYE MIX

Product Analysis:

Nutritional/Chemical			Physical	Microbiological	
Nutrient (Per 100g)	Unit	Value	<p>Appearance: Off white to grey powder.</p> <p>Aroma/flavour: Neutral.</p>	Micro-organism	Spec
Energy	kJ	1005		Total Plate Count	<100 000cfu/g
Protein	g	7.70		Yeast Count	<10 000cfu/g
Carbohydrates	g	47.50		Mould Count	<10 000cfu/g
Total Sugars	g	4.20		Coliform Count	<1 000cfu/g
Total Fat	g	0.94		<i>Bacillus Cereus</i>	Absent
• Saturated Fat	g	0.26			
• Mono-unsaturated Fat	g	0.17			
• Poly-unsaturated Fat	g	0.52			
Total Dietary Fibre	g	4.10			
Ash	g	1.63			
Moisture	g	38.20			
Sodium	mg	407			


Food Allergens: Gluten (Wheat & Rye)

Country of MNF: South Africa

Usage Rate: As per recipe

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			Page	3 of 3
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22.02.22	2.2	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager
Product Information – BAKELS BAVARIAN RYE MIX				

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

Packaging & Labelling: 25 kg poly lined bag. Batch number, production date and best before date.

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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Quality MANAGEMENT SYSTEM

Doc No.:

PRP-PIBBRM-02

Page

4 of 3

**EFFECTIVE
DATE:**

REV:

DEPARTMENT: NPD

ISO Clause:

7.3.3

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