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BAKELS Quality			Doc No.:	PRP-PIBCDM-01
MANAGEMENT SYSTEM		Page	1 of 3	
EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3
21.01.21	1.5	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager

Product Information - BAKELS CAKE DONUT MIX

Product Code: 37642

Description: A pale yellow powder that is free from lumps and has a sweet aroma.

Intended Use/Abuse: BAKELS CAKE DONUT MIX is a complete mix for ring donuts requiring

only the addition of water and is suitable for automatic doughnut machines. **BAKELS CAKE DONUT MIX** gives a light textured doughnut which is able

to withstand pre-packing.

(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, Sucrose, Skim Milk Powder (Cow's Milk), Raising Agents (E500, E450i),

Egg Yolk Powder, Modified Starch (E1422), Egg White powder, Sodium Chloride, Emulsifier [(E570), Preservative (E270), Acidity Regulator (E500) and Anti-Caking Agent (E170)], Thickeners (E466, E412), Emulsifier (E322), Colourant (E160a) 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.

BAKELS				
			Doc No.:	PRP-PIBCDM-01
MANAGEMENT SYSTEM		Page	2 of 3	
EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3
21.01.21	1.5	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager

Product Information - BAKELS CAKE DONUT MIX

Nutritional/Chemical		Physical	Microbiological		
Nutrient (Per 100g) Energy	Unit	Value	Appearance; Pale yellow/white	Micro- organism	Specification
Protein	g	8.9	powder.	TPC	<10 000 cfu/g
Total Fat	g	2.4		Yeast	<1 000 cfu/g
Saturated Fat	g	1.0	Aroma/flavour;	Mould	<1 000 cfu/g
Monounsaturated Fat	g	0.6	Sweet aroma.	Salmonella spp.	Negative/25g
Polyunsaturated Fat	g	0.8		Coliforms	<100 cfu/g
Ash	g	1.0		E.Coli	Absent
Carbohydrates	g	69		Listeria	Negative
Total Dietary Fiber	g	2.5		Monocytogenes	Negative
Total Sugar	g	25		Monocytogenes	
Calcium	mg	44.8			
Iron	mg	0.0			
Magnesium	mg	0.9			
Phosphorus	mg	0.0			
Potassium	mg	0.6			
Sodium	mg	1088.3			
*Above nutritional informat calculation not tested.	ion is	based o	on		

Food Allergens: Wheat, Milk, Egg

Country of MNF: South Africa.

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		Quality	Doc No.:	PRP-PIBCDM-01
MANAGEMENT SYSTEM		Page	3 of 3	
EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3
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Product Information - BAKELS CAKE DONUT MIX				

Usage Rate: As per recipe

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

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

Halaal status: Certified by MJC.

NPD Technologist

Compiled By:

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)

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National Product Development Manager

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.

Hlu			
	Approved By:		
Phumzile Ratshidi		Tebogo Ngcobo	

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