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15.02.23	1.2	<b>RESPONSIBILITY:</b> NPD Technologist	<b>Approved By:</b>	National Product Development Manager
<b>Product Information – CARROT CAKE MIX</b>				

**PRODUCT NAME:** CARROT CAKE MIX

**PRODUCT CODE:** 38180

**DESCRIPTION:** An off-white to pale tan-coloured premix with an aroma that is sweet and spicy.

**INTENDED USE/ABUSE:** CARROT CAKE MIX is a mix that requires the addition of Carrots, Eggs and Oil which produce a cake that is moist and have excellent eating qualities.


**Not suitable for consumers suffering with coeliac disease or 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:** Sucrose, Wheat Flour, Dextrose, Modified Maize Starch, Raising Agents (E500, E450i), Spices (Irradiated), Sodium Chloride, Colourant (E150c), Emulsifier (E481), Thickeners (E466, E412) and Spices (Irradiated).

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><tr><th>Analysis</th><th>Unit</th><th>Value</th></tr><tr><td>Energy</td><td>kJ</td><td>1494</td></tr><tr><td>Protein</td><td>g</td><td>7.6</td></tr><tr><td>Total Fat</td><td>g</td><td>1.3</td></tr><tr><td>    • Saturated Fat</td><td>g</td><td>0.5</td></tr><tr><td>    • Monounsaturated Fat</td><td>g</td><td>0.1</td></tr><tr><td>    • Polyunsaturated Fat</td><td>g</td><td>0.5</td></tr><tr><td>Ash</td><td>g</td><td>1.0</td></tr><tr><td>Carbohydrates</td><td>g</td><td>79</td></tr><tr><td>Total Dietary Fiber</td><td>g</td><td>2.8</td></tr><tr><td>Total Sugar</td><td>g</td><td>45</td></tr><tr><td>Calcium</td><td>mg</td><td>38.1</td></tr><tr><td>Iron</td><td>mg</td><td>2.0</td></tr><tr><td>Magnesium</td><td>mg</td><td>0.8</td></tr><tr><td>Phosphorus</td><td>mg</td><td>0.0</td></tr><tr><td>Potassium</td><td>mg</td><td>1.0</td></tr><tr><td>Sodium</td><td>mg</td><td>648.2</td></tr></table>			Analysis	Unit	Value	Energy	kJ	1494	Protein	g	7.6	Total Fat	g	1.3	• Saturated Fat	g	0.5	• Monounsaturated Fat	g	0.1	• Polyunsaturated Fat	g	0.5	Ash	g	1.0	Carbohydrates	g	79	Total Dietary Fiber	g	2.8	Total Sugar	g	45	Calcium	mg	38.1	Iron	mg	2.0	Magnesium	mg	0.8	Phosphorus	mg	0.0	Potassium	mg	1.0	Sodium	mg	648.2	<p><b>Appearance:</b> Off-white to pale tan-coloured.</p> <p><b>Aroma/flavour:</b> Sweet and spicy</p>	<table><tr><th>Micro-organism</th><th>Specification</th></tr><tr><td>TMA</td><td>&lt;100 000cfu/g</td></tr><tr><td>Yeasts</td><td>&lt;10 000cfu/g</td></tr><tr><td>Moulds</td><td>&lt;10 000cfu/g</td></tr><tr><td>Coliforms</td><td>&lt;1 000cfu/g</td></tr><tr><td>E.Coli</td><td>Negative</td></tr></table>	Micro-organism	Specification	TMA	<100 000cfu/g	Yeasts	<10 000cfu/g	Moulds	<10 000cfu/g	Coliforms	<1 000cfu/g	E.Coli	Negative
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<b>Product Information – CARROT CAKE MIX</b>				

<b>FOOD ALLERGENS:</b>	Wheat (Gluten).
<b>FOOD TREATMENT:</b>	Spices - Ionising Irradiation
<b>COUNTRY OF MNF:</b>	South Africa
<b>USAGE RATE:</b>	As per recipe
<b>TRANSPORTATION &amp; STORAGE:</b>	Transport at ambient T°C. Store at cool, dry conditions for up to 12 months.
<b>PACKAGING &amp; LABELLING:</b>	12.5kg poly bag. Batch number, production date and best before date.
<b>HALAAL STATUS:</b>	Certified by MJC
<b>KOSHER STATUS:</b>	Parev certified by Beth Din of Johannesburg.
<b>LEGAL STATUS:</b>	Our product meets the specification and standard laid down in accordance to FOODSTUFF, COSMETICS AND DISINFECTANTS ACT 1972 (ACT NO. 54 of 1972).
<b>ACCEPT AND REJECTION:</b>	Product will be rejected for the following criteria: <ul style="list-style-type: none"> <li>• Non - conforming to product specification</li> <li>• Wrong Expiry date</li> <li>• Defective packaging</li> <li>• Absence of Certificate of Conformance</li> <li>• Presence of foreign objects</li> </ul>

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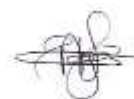
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<b>Product Information – CARROT CAKE MIX</b>				

- Underweight mass



**Compiled By:** \_\_\_\_\_

Phumzile Ratshidi  
NPD Technologist



**Approved By:** \_\_\_\_\_

Tebogo Ngcobo  
National Product Development Manager

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