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18.02.21	1.5	<b>RESPONSIBILITY: NPD Technologist</b>	<b>Approved By:</b>	National Product Development Manager
<b>Product Information – CHAKALAKA BREAD FULL MIX</b>				

**Product Code:** 39938

**Description:** A light orange coloured powder that has an even dispersion of dried peppers and a distinct spice aroma.

**Intended Use/Abuse:** **CHAKALAKA BREAD FULL MIX** is a complete mix for the production of Focaccia, rolls, speciality breads, Chakalaka pot bread, Chakalaka party wheeler and Fougasse. Requires the addition of yeast and water.

**Not suitable for consumers suffering with Soya and Gluten 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, Spice (Irradiated), Dehydrated Vegetables, Soya Flour, Sucrose, Sodium Chloride, Modified Starch, Hydrogenated Palm Fat, Emulsifier [E472e, Anti-Caking Agent (E170)], Thickener (E415), Oxidizing Agent (E300) and Enzymes.

**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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**ISO Clause:** 7.3.3

18.02.21      1.5      **RESPONSIBILITY: NPD Technologist**

**Approved By:** National Product Development Manager

**Product Information – CHAKALAKA BREAD FULL MIX**


Nutritional/Chemical			Physical	Microbiological	
Nutrient (Per 100g)	Unit	Value	<u>Appearance:</u> light orange coloured powder that has an even dispersion of dried peppers.	Micro-organism	Specification
Energy	kJ	784		<u>Aroma/flavour:</u> Distinct spice aroma.	TPC
Protein	g	6.8	Yeasts		<10 000 cfu/g
Total Fat	g	2.1		Moulds	<10 000 cfu/g
• Saturated Fat	g	0.7		Coliforms	<1 000 cfu/g
• Monounsaturated Fat	g	0.3		E.Coli	Negative/20g
• Polyunsaturated Fat	g	0.7		Staphylococcus aureus	Neg/20g
Ash	g	1.0		Salmonella spp.	Neg/25g
Carbohydrates	g	38		Bacillus cereus	<100/g (Not detected)
Total Dietary Fiber	g	2.7		Clostridium perfringens	Neg/20g
Total Sugar	g	0.0		Listeria monocytogenes	Negative
Calcium	mg	13.5			
Iron	mg	0.0			
Magnesium	mg	0.7			
Phosphorus	mg	0.1			
Potassium	mg	6.4			
Sodium	mg	356.8			
*Above nutritional information calculated based on baked finished product not tested.					

**Food Allergens:**                      Wheat (Gluten), Soya.

**Country of MNF:**                      South Africa.

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<b>Product Information – CHAKALAKA BREAD FULL MIX</b>				

**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 bag. Batch number, PD and best before date.

**Halaal status:** Certified by MJC.

**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)

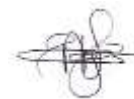
**Accept and Rejection:** Product will be rejected for the following criteria;

- 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:** \_\_\_\_\_

Tebogco Ngcobo  
National Product Development Manager

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