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EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3	
24.05.21	1.3	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager	
Product Information – BAKELS CHEESE 'n ONION BREAD MIX					

Product Code: 39290

Description: An off white coloured powder that is free flowing, has an even dispersion of dried

onion flakes and a distinct cheese aroma.

Intended Use/Abuse: BAKELS CHEESE 'n ONION BREAD MIX is a complete mix and only requires the

addition of yeast and water to produce soft eating bread and rolls. BAKELS CHEESE

'n ONION BREAD MIX may be garnished with grated cheese and herbs to make tasty

variations on this versatile mix.

(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), Anti-Caking Agent (E170), Full Cream Milk

Powder(Cow's Milk), Soya Flour, Cheese Powder [Maltodextrin, Vegetable Fat (Palm Fruit; Antioxidant BHA), Cheese Solids (Cow's Milk), Salt, Emulsifiers (E339, E270),

Acidity Regulator (E330), Glucose, Sugar, Corn Flour, Colourant (E150c, Glucose),

Flavourings, Flavour Enhancer (E627, E631, E621), Whey Powder (Cow's Milk), Skim

Milk Powder (Cow's Milk)], Flavouring, Sucrose, Sodium Chloride, Emulsifier [E472e,

Anti-Caking Agent (E170)], 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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Product Information – BAKELS CHEESE 'n ONION BREAD MIX				

Nutritional/Chemical			Physical	Microbiological	
Nutrient (Per 100g)	Unit	Value	Appearance;	Micro-	Specification
Energy	kJ	1024	Off white powder.	organism	
Protein	g	9.7		TMA	< 100 000 cfu/g
Total Fat	g	1.84	Aroma/flavour;	Yeasts	<10 000 cfu/g
Saturated Fat	g	0.83	Distinct cheese aroma.	Moulds	<10 000 cfu/g
Monounsaturated Fat	g	0.37		Coliforms	<1 000 cfu/g
Polyunsaturated Fat	g	0.65		E.Coli	Negative
Ash	g	4.92			ı
Moisture	g	33.8			
Carbohydrates	g	43.7			
Total Dietary Fiber	g	6.1			
Total Sugar	g	3.0			
Sodium	mg	370			

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

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.

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Product Information – BAKELS CHEESE 'n ONION BREAD MIX

Packaging & Labelling: 12.5 kg poly bag. Batch number, PD and BB 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.

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Compiled By:		Approved By:		
	Phumzile Ratshidi		Tebogo Ngcobo	
	NPD Technologist	National	Product Development Manag	jer

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