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EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3
17.01.23	1.5	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager
Product Information – CHOC VICTORIA SPONGE MIX				

Product Name: CHOC VICTORIA SPONGE MIX

Product Code: 37250

Description: A brown coloured powder with a chocolate aroma.

Intended Use/Abuse: A premix for the production of general-purpose cakes. Requires only the addition of eggs and water.


Not suitable for consumers suffering with coeliac disease, lactose-intolerance and other Gluten-Milk 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, Vegetable Oil [Canola/Sunflower (BHT) Seed], Emulsifiers (E475, E471), Maltodextrin, Cocoa Powder, Milk Protein (Cow's Milk), Modified Starch (E1422), Colourants (E150c, Glucose), Raising Agents (E500, E450i), Sodium

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Chloride and Thickener (E466).

Product Analysis:

Nutritional/Chemical			Physical	Microbiological																																					
<table border="1"> <thead> <tr> <th>Nutrient(Per 100g)</th> <th>Unit</th> <th>Value</th> </tr> </thead> <tr> <td>Energy</td> <td>kJ</td> <td>1708</td> </tr> <tr> <td>Protein</td> <td>g</td> <td>3.8</td> </tr> <tr> <td>Total Fat</td> <td>g</td> <td>12.8</td> </tr> <tr> <td>• Saturated Fat</td> <td>g</td> <td>1.4</td> </tr> <tr> <td>• Monounsaturated Fat</td> <td>g</td> <td>2.6</td> </tr> <tr> <td>• Polyunsaturated Fat</td> <td>g</td> <td>6.5</td> </tr> <tr> <td>Cholesterol</td> <td>g</td> <td>0.0</td> </tr> <tr> <td>Ash</td> <td>g</td> <td>1.0</td> </tr> <tr> <td>Carbohydrates</td> <td>g</td> <td>69</td> </tr> <tr> <td>Total Dietary Fibre</td> <td>g</td> <td>1.5</td> </tr> <tr> <td>Total Sugar</td> <td>g</td> <td>19</td> </tr> <tr> <td>Sodium</td> <td>mg</td> <td>527.7</td> </tr> </table>			Nutrient(Per 100g)	Unit	Value	Energy	kJ	1708	Protein	g	3.8	Total Fat	g	12.8	• Saturated Fat	g	1.4	• Monounsaturated Fat	g	2.6	• Polyunsaturated Fat	g	6.5	Cholesterol	g	0.0	Ash	g	1.0	Carbohydrates	g	69	Total Dietary Fibre	g	1.5	Total Sugar	g	19	Sodium	mg	527.7
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*Above nutritional information based on calculation not tested.


 Appearance: A brown coloured powder **Aroma /flavour:** Chocolate aroma | | Micro-organisms | Specification | |-----------------|---------------| | TMA | <100 000cfu/g | | Yeasts | <10 000cfu/g | | Moulds | <10 000cfu/g | | Coliforms | <1 000cfu/g | | E.Coli | Negative | | |

Food Allergens: Wheat (Gluten), Milk

Country of MNF: South Africa

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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-lined plastic bag. Batch number, production date and best before date.

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

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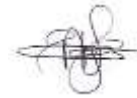
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Compiled By: _____

Phumzile Ratshidi
NPD Technologist



Approved By: _____

Tebogo Ngcobo
National Product Development Manager

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