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11.05.21	1.5	<b>RESPONSIBILITY: NPD Technologist</b>	Approved By:	National Product Development Manager
Product Information – BAKELS CHOCOMOUSSE				

Product Name:	BAKELS CHOCOMOUSSE MIX
Product Code:	76300
Description:	Brown-coloured, free-flowing fine powder.
Intended Use/Abuse:	A blend of functional ingredients which, when blended with <b>BAKELS</b>
Intenueu USe/Abuse:	A biend of functional ingredients which, when biended with <b>BARELS</b>
	DELIGHT or fresh cream and water, makes a smooth eating chocolate
	flavoured mousse.
	BAKELS CHOCOMOUSSE is Freeze/Thaw stable. BAKELS CHOCOMOUSSE may

be re-whipped if desired.

Not suitable for consumers suffering with lactose-intolerance and other 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, Cocoa Powder, Whipping Agent [Glucose syrup, Fully Vegetable Palm<br/>Kernel Fat, Emulsifiers (E471, E472a), Milk Protein, Stabiliser (E340), Anti-Caking<br/>Agent (E341)], Modified Starch (E1422), Skim Milk Powder (cow's milk), Thickener

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 CHOCOMOUSSE				

[Disodium Phosphate (E339ii), Emulsifier (E450iii), E401, E516], Preservatives (E202, E211) and Flavouring.

## **Product Analysis:**

Nutritional/C	Chemical		Physical	Microbiological		
<u>Analysis</u>	<u>Unit</u>	Value				o .c:
Energy	kJ	590	Appearance:	Micro-organism	Unit	Specification
Protein	g	6.1	Brown-coloured	Total Plate Count	cfu/g	<10 000
Total Fat	g	10.2	powder	Yeast Count	cfu/g	<1 000
Saturated Fat	g	8.8		Mould Count	cfu/g	<1 000
Monosaturated Fat	g	0.6	<u>Aroma/</u> Flavour:	Coliform Count	cfu/g	<1 000
Polyunsaturated Fat	g	0.1	Cocoa aroma	Salmonella spp.	cfu/25g	Negative
Ash	g	4.0		Bacillus cereus	cfu/g	<10
Carbohydrates	g	38.0		Listeria mono.	cfu/g	Absent
Total Fibre	g	5.9				
Total Sugar	g	15.0				
Sodium	mg	718.7				
*Above nutritional information based on calculation not tested.						

**Food Allergens:** 

Milk.

**Country of MNF:** 

South Africa

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> SOUTH BAKELS (PTY) LTD 235 Main Rd, Martindale, Johannesburg, Gauteng Telephone 0027 11 673 2100 Fax 0027 11 477 9073 sbakels@sbakels.co.za A member of the International BAKELS Group

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11.05.21	1.5	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager		
		Product Information – BAKELS CH	IOCOMOUSSE			
Usage Rate:	:	As per recipe	As per recipe			
Transportat	ion & Stor	age: Transport at ambient T°C. Store at c	Transport at ambient T°C. Store at cool, dry conditions for up to 12 months.			
Packaging 8	& Labelling	: 5 kg poly bag. Batch number, produc	5 kg poly bag. Batch number, production date and best before date.			
Kosher Stat	us:	Dairy certified by Beth Din of Johann	Dairy certified by Beth Din of Johannesburg.			
Halaal statu	IS:	Certified the MJC	Certified the MJC			
Legal Status	5:		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:	<ul> <li>Product will be rejected for the follow</li> <li>Non - conforming to produte</li> <li>Wrong Expiry date</li> <li>Defective packaging</li> <li>Absence of Certificate of C</li> <li>Presence of foreign object</li> <li>Underweight mass</li> </ul>	Luct specification			

**Compiled By:** 

Phumzile Ratshidi NPD Technologist

Approved By:

Tebogo Ngcobo National Product Development Manager

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