



Quality
MANAGEMENT SYSTEM

Doc No.:	PRP-PILM-01
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ISO Clause:	7.3.3
Approved By:	National Product Development Manager

EFFECTIVE DATE:	REV:	DEPARTMENT: NPD
27.05.21	2.0	RESPONSIBILITY: NPD Technologist

Product Information – LANDBROT MIX

Product Code: 39151

Description: An off white to grey coloured powder that is free flowing and has an even dispersion of crushed wheat.

Intended Use/Abuse: **LANDBROT MIX** is a 50:50 mix for a lighter, German-style rye bread, which gives an excellent loaf with a long shelf life.

Not suitable for consumers suffering with coeliac disease and 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: Rye Flour, Wheat Gluten, Crushed Wheat, Sodium Chloride, Modified Starch, Sucrose, Hydrogenated Palm Fat, Emulsifiers [{Emulsifier (E570), Preservative (E270), Anti-caking Agent (E341.iii)}, {E472e, Anti-Caking Agent (E170)}, E471], Acidity Regulator (E330), Malted Barley, Thickener (Maize Starch, E466, E412), Colourant (E150c), Anti-Caking Agent (E170), Oxidizing Agent (E300) and Yeast.

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 – LANDBROT MIX

Nutritional/Chemical			Physical	Microbiological	
Nutrient (Per 100g)	Unit	Value	Appearance: Off white to grey powder. Aroma/flavour: Bland aroma.	Micro-organism	Specification
Energy	kJ	1048		TMA	< 100 000 cfu/g
Protein	g	10.5		Yeasts	<10 000 cfu/g
Total Fat	g	1.34		Moulds	<10 000 cfu/g
• Monounsaturated Fat	g	0.14		Coliforms	<1 000 cfu/g
• Polyunsaturated Fat	g	0.62			
Ash	g	1.41			
Carbohydrates	g	46.2			
Total Dietary Fiber	g	4.4			
Total Sugar	g	2.4			
Sodium	mg	390			

Food Allergens: Gluten (Wheat, Barley, Rye).

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.

Packaging & Labelling: 25 kg poly lined bag. Batch number, production date and best before date.

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National Product
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Product Information – LANDBROT MIX

Kosher Status: Parev certified by Beth Din of Johannesburg.

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:

Tebogo Ngcobo
National Product Development Manager

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