 Quality MANAGEMENT SYSTEM			Doc No.:	PRP-PIBSM-01
			Page	1 of 3
EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3
11.05.21	1.5	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager
Product Information – BAKELS STRAWBERRY MOUSSE				

Product Name: BAKELS STRAWBERRY MOUSSE

Product Code: 76310

Description: A creamy-coloured free-flowing fine powder, with a strawberry aroma.

Intended Use/Abuse: A blend of functional ingredients which, when blended with BAKELS DELIGHT or fresh cream and water, makes a smooth eating strawberry flavoured mousse.

BAKELS STRAWBERRY MOUSSE is Freeze/Thaw stable and 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, Glucose syrup, fully hydrogenated palm kernel fat, Emulsifiers (E471, E472a), milk protein, stabiliser (E340), Anticaking agent (E341), Skim Milk Powder,

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.

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

 Quality MANAGEMENT SYSTEM			Doc No.:	PRP-PIBSM-01
			Page	2 of 3
EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3
11.05.21	1.5	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager
Product Information – BAKELS STRAWBERRY MOUSSE				

Sucrose, Full Cream Milk Powder, Modified Starch (E1422), Thickening Agent (E401), Acidity Regulator (E339ii), Thickening Agent (E516), Sucrose, Flavour, Preservatives (E202, E211), Flavour and Colourant (E124).

Product Analysis:


Nutritional/Chemical			Physical	Microbiological		
Analysis	Unit	Value	Appearance: Cream-coloured Powder. Aroma/flavour: Strawberry Aroma	Micro-organism	Unit	Specification
Energy	kJ	6129		Total Plate Count	cfu/g	<10 000
Protein	g	18.5		Yeast Count	cfu/g	<1 000
Total Fat	g	8.4		Mould Count	cfu/g	<1 000
Saturated Fat	g	1.4		Coliform Count	cfu/g	<1 000
Monosaturated Fat	g	0		<i>Salmonella</i> spp.	cfu/2 5g	Negative
Polyunsaturated Fat	g	0		<i>Bacillus cereus</i>	cfu/g	<10
Ash	g	5		<i>Listeria mono.</i>	cfu/g	Absent
Carbohydrates	g	59				
Total Fibre	g	1.7				
Total Sugar	g	16				
Sodium	mg	352.5				
*Above nutritional information based on calculation not tested.						

Food Allergens:

Milk

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.

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

 Quality MANAGEMENT SYSTEM			Doc No.:	PRP-PIBSM-01
			Page	3 of 3
EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3
11.05.21	1.5	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager
Product Information – BAKELS STRAWBERRY MOUSSE				

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: 5 kg poly-lined plastic bag. Batch number, production date and best before date.

Kosher Status: Dairy 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

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.

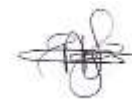
SOUTH BAKELS (PTY) LTD
 235 Main Rd, Martindale, Johannesburg, Gauteng
 Telephone 0027 11 673 2100 Fax 0027 11 477 9073
 sbakels@sbakels.co.za
 A member of the
 International BAKELS Group

 Quality MANAGEMENT SYSTEM			Doc No.:	PRP-PIBSM-01
			Page	4 of 3
EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3
11.05.21	1.5	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager
Product Information – BAKELS STRAWBERRY MOUSSE				



Compiled By: _____

Phumzile Ratshidi
NPD Technologist



Approved By: _____

Tebogo Ngcobo
National Product Development Manager

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.

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