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17.05.23	1.3	<b>RESPONSIBILITY: NPD Technologist</b>	<b>Approved By:</b>	National Product Development Manager
<b>Product Information – BAKELS TIRAMISU MOUSSE</b>				

**Product Code:** 76320

**Description:** Cream coloured free flowing fine powder, with an even dispersion of darker coloured particles.

**Intended Use/Abuse:** A blend of functional ingredients which, when blended with **BAKELS DELIGHT** or fresh cream and water, makes a smooth eating traditional Italian Tiramisu flavoured mousse which is a delicate blend of coffee, marscapone cheese and marsala. **BAKELS TIRAMISU MOUSSE** is Freeze/Thaw stable and may be re-whipped if desired.

**Not suitable for consumers suffering with Lactose-intolerance and other dairy-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, Whipping Agent [Glucose syrup, Fully Vegetable Palm Kernel Fat, Emulsifiers (E471, E472a), Milk Protein, Stabiliser (E340), Anti-Caking Agent (E341)], Skim Milk Powder (Cow's Milk), Sucrose, Full Cream Milk Powder (Cow's Milk), Modified Starch (E1422), Thickener [Disodium Phosphate (E339ii), Emulsifier (E450iii), E401, E516], Flavouring and Preservatives (E202, E211).

**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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17.05.23      1.3      **RESPONSIBILITY: NPD Technologist**

**Approved By:** National Product Development Manager

**Product Information – BAKELS TIRAMISU MOUSSE**

Nutritional/Chemical			Physical	Microbiological		
Nutrient	Unit	Value	<u><b>Appearance:</b></u> Cream coloured powder.  <u><b>Aroma/flavour:</b></u> Sweet & coffee aroma.	Micro-organisms	Specification	
Energy	kJ	550			TPC	<10 000 cfu/g
Protein	g	7.5			Yeast	<1 000 cfu/g
Total Fat	g	10.5			Mould	<1 000 cfu/g
• Saturated Fat	g	7.5			E.Coli	Absent
• Monounsaturated Fat	g	0.0			Coliforms	<100 cfu/g
• Polyunsaturated Fat	g	0.0			Salmonella spp.	Negative/25g
Ash	g	3.0			Listeria Monocytogenes	Negative
Carbohydrates	g	34.0				
Total Dietary Fiber	g	0.4				
Total Sugar	g	13.0				
Sodium	mg	758.6				
*Above nutritional information based on calculation not tested.						

**Food Allergens:** Milk.


**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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<b>Product Information – BAKELS TIRAMISU MOUSSE</b>				

**Packaging & Labelling:** 5 kg poly-lined 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)

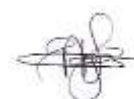
**Accept and Rejection:** Product will be rejected for the following criteria;

- Non - conforming to product specification.
- Wrong Expiry date.
- Defective packaging.
- Absence of Certificate of Conformance.
- Presence of foreign objects.
- Underweight mass.



**Compiled By:** \_\_\_\_\_

Phumzile Ratshidi  
NPD Technologist



**Approved By:** \_\_\_\_\_

Tebogo Ngcobo  
National Product Development Manager

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