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17.09.19	1.1	RESPONSIBILITY: Food Technologist	Approved By:	National Technical Manager
Product Information – APITO CHOUX PASTE MIX				

Product Code: 32961

Description: A pale yellow powder that is free from lumps.

Intended Use/Abuse: APITO CHOUX PASTE MIX is an instant choux paste mix which requires only the

addition of eggs and water.

The mix is suitable for producing eclairs, cream puffs, hot cross bun crosses along

with a wide variety of sweet and savoury snacks.

(Intended for all types of consumers).

(Damaged packaging can result in product contamination. Prevent exposure to air, or strong vapour to maintain organoleptic and sensory

properties of the product.).

Ingredients: Wheat Flour (98%), Vegetable Fat and/or Oil (Palm Kernel), Maize Starch, Skim Milk

Powder, Anti-Caking Agent (E170), Sodium Chloride and Raising Agents (E500,

E450).

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 – APITO CHOUX PASTE MIX

Nutritional/Chemical			Physical	Microbiological	
Nutrient	Unit	Value	Appearance;	Micro-	Specification
Energy	kJ	2022	Pale yellow powder.	organism	
Protein	g	7.2		TPC	<100 000 cfu/g
Total Fat	g	24.8	Aroma/flavour;	Yeasts	<10 000 cfu/g
Saturated Fat	g	15	Neutral	Moulds	<10 000 cfu/g
Monounsaturated Fat	g	7.3		Listeria	Negative/25g
Polyunsaturated Fat	g	2.0		monocytogenes	
Ash	g	1.0		Salmonella spp.	Negative/25g
Carbohydrates	g	55			
Total Dietary Fiber	g	2.7			
Total Sugar	g	0.0			
Sodium	mg	566.9			
*Above nutritional informaticalculation not tested.	tion b	ased on			

Food Allergens: Wheat (gluten), Milk.

Country of MNF: South Africa.

Usage Rate: As desired

Transportation &Storage: Transport at ambient T°C. Store at cool, dry conditions for up to 9 months.

Packaging & Labelling: 5 kg poly lined poly bag. Batch number and expiry.

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Product Information — APITO CHOUX PASTE MIX				

Kosher Status: Milchik certified by Beth Din of Johannesburg

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.

	Tillheacole	Same.
Compiled By:		Approved By:
	Kate Netsianda	Anneri Louw
	Food Technologist	National Technical Manager

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