 Quality MANAGEMENT SYSTEM			Doc No.:	PRP-PIBNSM-01
			Page	1 of 3
EFFECTIVE DATE:	REV:	DEPARTMENT: SALES	ISO Clause:	7.3.3
16.01.20	1.3	RESPONSIBILITY: Food Technologist	Approved By:	National Technical Manager
Product Information – BAKELS NEW SNOWBALL MIX				

Product Code: 37993

Description: An off white free flowing powder.

Intended Use/Abuse: **BAKELS SNOWBALL MIX** is a snowball premix requiring only the addition of oil and water.

(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, Sucrose, Milk protein, Raising agent (E500 and E450), Emulsifier (E475 and E471) and Firming agent (E341).

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.

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-PIBNSM-01

Page 2 of 3

EFFECTIVE DATE: **REV:** **DEPARTMENT: SALES**

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16.01.20 1.3 **RESPONSIBILITY: Food Technologist**

Approved By: National Technical Manager

Product Information – BAKELS NEW SNOWBALL MIX

Nutritional/Chemical			Physical	Microbiological																
Nutrient (Per 100g)	Unit	Value	Appearance: Off white powder. Aroma/flavour: Bland aroma.	<table border="1"> <thead> <tr> <th>Micro-organism</th> <th>Specification</th> </tr> </thead> <tbody> <tr> <td>Total Plate Count</td> <td><10 000cfu/g</td> </tr> <tr> <td>Yeast Count</td> <td><1 000cfu/g</td> </tr> <tr> <td>Mould Count</td> <td><1 000cfu/g</td> </tr> <tr> <td>Total Coliforms</td> <td><100cfu/g</td> </tr> <tr> <td><i>E. coli</i> Count</td> <td>Absent</td> </tr> <tr> <td><i>Salmonella spp.</i></td> <td>Negative/25g</td> </tr> <tr> <td><i>Listeria monocytogenes</i></td> <td>Negative</td> </tr> </tbody> </table>	Micro-organism	Specification	Total Plate Count	<10 000cfu/g	Yeast Count	<1 000cfu/g	Mould Count	<1 000cfu/g	Total Coliforms	<100cfu/g	<i>E. coli</i> Count	Absent	<i>Salmonella spp.</i>	Negative/25g	<i>Listeria monocytogenes</i>	Negative
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<i>Listeria monocytogenes</i>	Negative																			
Energy	KJ	1490																		
Protein	g	8.7																		
Total Fat	g	2.0																		
• Saturated Fat	g	0.6																		
• Monounsaturated Fat	g	0.2																		
• Polyunsaturated	g	0.7																		
Ash	g	0.0																		
Carbohydrates	g	76.0																		
Total Dietary Fiber	g	3.6																		
Total Sugar	g	31.0																		
Sodium*	mg	509.5																		
*Above nutritional information based on calculation not tested.																				

Food Allergens: Wheat (Gluten), 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 9 months.

Packaging & Labelling: 12.5 kg poly bag. Batch number and expiry date.

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			Page	3 of 3
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Product Information – BAKELS NEW SNOWBALL 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 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:

 Kate Netsianda
 Food Technologist



Approved By:

 Anneri Louw
 National Technical Manager

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