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07.05.20	1.2	<b>RESPONSIBILITY: Food Technologist</b>	<b>Approved By:</b>	National Technical Manager
<b>Product Information – BROWN BREAD FULL MIX</b>				

**Product Code:** 39936

**Description:** A free flowing brown powder.

**Intended Use/Abuse:** **BAKELS BROWN BREAD FULL MIX** is a complete mix which requires only the addition of yeast 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, Sodium Chloride, Sucrose, Anti-Caking Agent (E170), Soya Flour, Vegetable Fat and Oil [Canola/Sunflower(BHT) Seed, Emulsifiers (E481, E471), Palm Oil (Palm Fruit, Palm Seed); Anti-Oxidants - BHA (E320)], Preservatives (E282, E263), Emulsifiers [E472e, Anti-Caking Agent (E170)], Oxidizing Agent (E300) and Enzymes.

**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  
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**Quality  
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**Product Information – BROWN BREAD FULL MIX**

Nutritional/Chemical			Physical	Microbiological		
<b>Nutrient (Per 100g)</b>	<b>Unit</b>	<b>Value</b>	<b>Appearance:</b> Brown coloured powder.  <b>Aroma/flavour:</b> Neutral.	<b>Micro-organism</b>	<b>Specification</b>	
Energy	kJ	881		Total Plate Count	< 100 000 cfu/g	
Protein	g	7.4		Yeasts	<10 000 cfu/g	
Carbohydrates	g	41.0		Moulds	<10 000 cfu/g	
Total Sugars	g	0.0		Coliforms	<1 000 cfu/g	
Total Dietary Fibre	g	3.6		E.Coli	Negative	
Total Fat	g	1.7				
• Saturated Fat	g	0.6				
• Mono-Unsaturated Fat	g	0.20.				
• Poly-Unsaturated Fat	g	0.8				
Ash	g	1.0				
Sodium	mg	339.9				
*Above nutritional information based on calculation not tested.						

**Food Allergens:** Wheat (Gluten), Soya.


**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 6 months.

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<b>Product Information – BROWN BREAD FULL MIX</b>				

**Packaging & Labelling:** 12.5 kg poly lined bag. Batch number, BB and expiry date.

**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.



**Compiled By:**

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 Kate Netsianda  
 Food Technologist

**Approved By:**



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 Anneri Louw  
 National Technical Manager

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