 BAKELS Quality MANAGEMENT SYSTEM			Doc No.:	PRP-PIL-01
			Page	1 of 3
EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3
28.01.22	1.5	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager
Product Information – LECIMAX				

Product Code: 19300

Description: A pale yellow coloured, free flowing powder.

Intended Use/Abuse: A superior roll improver containing a balanced blend of bread improvers and emulsifiers. **LECIMAX** is suitable for crispy rolls.

Not intended for consumers suffering with Soya 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: Thickeners [Maize Starch, (E466, E412)], Emulsifier [{E472e, Anti-Caking Agent (E170)}, {E570, Preservative (E270), Anti-caking Agent (E341iii)}, E471], Soya Flour, Anti-Caking Agent (E170), Oxidizing Agent (E300), Enzyme and Inactive Yeast.

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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BAKELS

Quality MANAGEMENT SYSTEM

Doc No.:

PRP-PIL-01

Page

2 of 3

**EFFECTIVE
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7.3.3

28.01.22

1.5

RESPONSIBILITY: NPD Technologist**Approved By:**National Product
Development Manager

Product Information – LECIMAX

Physical	Microbiological	
<u>Appearance:</u>		
Yellow Powder		
<u>Aroma/flavour:</u>		
Neutral aroma		
	Micro-organism	Specification
	Total Plate Count	<100 000cfu/g
	Yeast Count	<10 000cfu/g
	Mould Count	<10 000cfu/g
	Coliform Count	<1 000cfu/g

Food Allergens:

Soya

Country of MNF:

South Africa.

Usage Rate:

2.0% on flour weight

Transportation &Storage:

Transport at ambient T°C. Store at cool, dry conditions for up to 12 months.

Packaging & Labelling:

25 kg poly bag. Batch number, PD and BB date.

Kosher Status:


Parev certified by Beth Din of Johannesburg.

Halaal status:

Certified by MJC.

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			Page	3 of 3
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Product Information – LECIMAX				

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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