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08.05.23	2.5	<b>RESPONSIBILITY:</b> NPD Technologist	<b>Approved By:</b>	National Product Development Manager
<b>Product Information – LECITEM 2000</b>				

**PRODUCT NAME:** LECITEM 2000

**Product Code:** 19150

**Description:** An off-white, free-flowing powder.

**Intended Use/Abuse:** A superior emulsified bread improver to suit a variety of production methods.

**Not intended for consumers suffering with coeliac disease and other gluten-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:** Malt Flour, Emulsifiers [{E472e, Anti-Caking Agent (E170)}, E471, E322], Soya Flour, Sucrose, Thickeners [Maize Starch, (E466, E412)], Dextrose, Modified Starch, Anti – Caking Agents (E341), Hydrogenated Palm Fat, Oxidizing Agent (E300), Enzymes and Inactive Yeast.

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

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**EFFECTIVE  
DATE:**

**REV:**

**DEPARTMENT:** NPD

**ISO Clause:** 7.3.3

08.05.23

2.5

**RESPONSIBILITY:** NPD Technologist

**Approved By:** National Product  
Development Manager


### Product Information – LECITEM 2000

#### Product Analysis:

Nutritional/Chemical			Physical	Microbiological	
			<p><b>Appearance:</b> Off white coloured powder.</p> <p><b>Aroma/flavour:</b> Bland and neutral aroma</p>		
<b>Nutrient</b>	<b>Unit</b>	<b>Value</b>		<b>Micro-organism</b>	<b>Specification</b>
Energy	kJ	1623		Total Plate Count	<100 000cfu/g
Protein	g	8.90		Yeast Count	<10 000cfu/g
Total Fat	g	12.35		Mould Count	<10 000cfu/g
• Saturated Fat	g	9.28		Coliform Count	<1 000cfu/g
• Mono-Unsaturated Fat	g	0.82			
• Poly-Unsaturated Fat	g	2.24			
Total Dietary Fibre	g	9.20			
Carbohydrates	g	55.40			
Total Sugar	g	17.50			
Ash	g	8.69			
Moisture	g	5.50			
Sodium	mg	185			

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<b>Product Information – LECITEM 2000</b>				

- Food Allergens:** Gluten (Barley), Soya.
- Country of MNF:** South Africa.
- Usage Rate:** 1.5 - 2.0% on flour weight
- Transportation & Storage:** Transport at ambient T°C. Store at cool, dry conditions for up to 12 months.
- Packaging & Labelling:** 25kg poly bag. Batch number, PD and best before date.
- Kosher Status:** Parev 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

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08.05.23	2.5	<b>RESPONSIBILITY:</b> NPD Technologist	<b>Approved By:</b>	National Product Development Manager
<b>Product Information – LECITEM 2000</b>				



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

Phumzile Ratshidi  
NPD Technologist



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

Tebogo Ngcobo  
National Product Development Manager

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