



**Quality
MANAGEMENT SYSTEM**

Doc No.: PRP-PIM25-01

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**EFFECTIVE
DATE:**

REV:

DEPARTMENT: Sales

ISO Clause:

7.3.3

16.04.20

1.2

RESPONSIBILITY: Food Technologist

Approved By:

National Technical
Manager

Product Information – M25 IMPROVER

Product Name: M25 IMPROVER

Product Code: 19520

Description: An Off white free flowing powder.

Intended Use/Abuse: M25 SB IMPROVER is a composite bread improver of superior quality which produces bread with excellent shelf-life.

Requires only the addition of flour, 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, Anti – Caking Agent (E170), Oxidizing Agent (E300) and Enzymes.

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 – M25 IMPROVER

Product Analysis:

Nutritional/Chemical			Physical	Microbiological		
Nutrient(Per 100g)	Unit	Value	Appearance: Off white powder Aroma/Flavour: Neutral aroma	Microorganism	Unit	Value
Energy	kJ	716		TPC	cfu/g	<100 000cfu/g
Protein	g	5.9		Yeast	cfu/g	<10 000cfu/g
Total Fat	g	1.3		Moulds	cfu/g	<10 000cfu/g
• Saturated Fat	g	0.8		Coliforms	cfu/g	<10 000cfu/g
• Monounsaturated Fat	g	0.4				
• Polyunsaturated Fat	g	0.0				
Ash	g	0.0				
Carbohydrates	g	30.0				
Total Dietary Fiber	g	0.6				
Total Sugar	g	0.0				
Sodium	mg	55.0				

Food Allergens: Wheat (Gluten).

Country of MNF: South Africa

Usage Rate: 0.25 % on flour weight

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

Packaging & Labelling: 25 kg poly bag. Batch number, BB and expiry date.

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Product Information – M25 IMPROVER

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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