

 Quality MANAGEMENT SYSTEM			Doc No.:	PRP-PISLB-01
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EFFECTIVE DATE:	REV:	DEPARTMENT : Sales	ISO Clause:	7.3.3
19.03.19	1.1	RESPONSIBILITY: Food Technologist	Approved By:	National Technical Manager
Product Information - SUPER LECITEX B				

Product Code: 19510

Description: A pale brown to yellow coloured, free flowing powder.

Intended Use/Abuse: Improver for special breads and rolls.

SUPER LECITEX B is suitable for no-time dough.

(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: Sucrose, Emulsifier [E472e, Anti-Caking Agent (E170)], Malt Flour, Modified Starch, Soya Flour, 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.

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Nutritional/Chemical			Physical	Microbiological	
Nutrient(Per 100g)	Unit	Value	Appearance: Pale brown to yellow powder.	Micro-organisms	Specification
Energy	kJ	1665		Aroma/flavour: Bland taste and odour.	TPC
Protein	g	3.8	Yeast		<10 000 cfu/g
Total Fat	g	18.3	&Mould		
□ Saturated Fat	g	16.6	Coliforms		<1 000 cfu/g
□ Monounsaturated Fat	g	0.2			
□ Polyunsaturated Fat	g	0.0			
Ash	g	2.0			
Carbohydrates	g	73.0			
Total Dietary Fiber	g	1.1			
Total Sugar	g	60.0			
Sodium	mg	1.8			
*Above nutritional information based on calculation not tested.					

Food Allergens: Wheat (Gluten), 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 9 months.

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

Kosher Status: Parev certified by Beth Din of Johannesburg.

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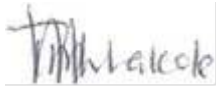
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Halaal status: Certified by MJC.

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: _____

Kate Netsianda

Food Technologist



Approved By: _____

Anneri Louw

National Technical

Manager

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