BAKELS Quality MANAGEMENT SYSTEM				
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EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3
11.05.21	1.4	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager
Product Information — BAKELS VIENNESE MIX				

Product Code: 37920

Description: Creamy coloured paste that is firm and free from hard lumps.

Intended Use/Abuse: A premix for use with flour and water to produce a top-quality Viennese biscuit.

The functional ingredients in **BAKELS VIENNESE MIX** provide superior shelf life to the baked biscuit.

(Damaged packaging can result in product contamination. Prevent exposure to air, or strong vapour to maintain organoleptic and sensory properties of the product.).

Ingredients: Vegetable Fats and Oils [Palm Oil (Palm Fruit, Palm Seed); Anti-Oxidant - BHA

(E320)], Wheat Flour, Sucrose, Maize Starch, Full Cream Milk Powder (Cow's Milk), Sodium Chloride, Preservative (E202), Emulsifier (E471), Colourant (E160a) (Soya)

and Flavouring.

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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Product Information — BAKELS VIENNESE MIX					

Nutritional/Chemical			Physical	Microbiological	
Nutrient (Per 100g)	Unit	Value	Appearance;		
Energy	kJ	2417	Cream coloured	Micro-organism	Specification
Protein	g	3.4	paste.	Total Plate Count	<10 000cfu/g
Total Fat	g	44.1		Yeast Count	<1 000cfu/g
Saturated Fat	g	26.8	Aroma/flavour;	Mould Count	<1 000cfu/g
Monounsaturated Fat	q	13.0	Bland aroma.	Total Coliforms	<100cfu/g
Polyunsaturated Fat	g	3.7		E. coli Count	Absent
Ash	g	0.0		Salmonella spp.	Negative/25g
Carbohydrates	g	44.0		Listeria monocytogenes	Negative
Total Dietary Fiber	g	0.3			1
Total Sugar	g	25.0			
Sodium	mg	181.9			
	1	<u> </u>			
*Above nutritional informati	on ba	ised on			
calculation not tested.					

Food Allergens: Wheat (Gluten), Milk, 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 9 months.

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Product Information – BAKELS VIENNESE MIX				

Packaging & Labelling: 10 kg plastic bucket Batch number, PD and expiry date.

Kosher Status: Milchik 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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Compiled By:		Approved By:		
	Phumzile Ratshidi	Tebog	o Ngcobo	
	NPD Technologist	National Product	Development Manager	

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