 BAKELS Quality MANAGEMENT SYSTEM			Doc No.:	PRP-PIHXB-01
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EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3
28.01.22	1.4	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager
Product Information – HOT X BUN FULL MIX				

Product Code: 17690

Description: A pale, tan-coloured, free-flowing powder.

Intended Use/Abuse: 100% hot cross bun mix that requires only the addition of yeast, water and spice.

Not suitable for consumers suffering with coeliac disease and 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: Wheat Flour, Sucrose, Sodium Chloride, Soya Flour, Wheat Gluten, Emulsifiers [(E471), E472e, Anti-Caking Agent (E170)], Enzymes and Oxidising Agent (E300).

(Spice): Spices (Cinnamon, Ginger, Nutmeg, Cloves) (Irradiated).

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 staff 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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International BAKELS Group



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28.01.22 1.4 **RESPONSIBILITY: NPD Technologist**

Approved By: National Product Development Manager

Product Information – HOT X BUN FULL MIX

Nutritional/Chemical			Physical	Microbiological	
Nutritional Info	Unit	Ave/100g	<p>Appearance: Pale, tan-coloured powder.</p> <p>Aroma/flavour: Bland taste and odour.</p>	Micro	Spec
Energy	kJ	1071		TPC	<100 000cfu/g
Protein	g	8.0		Yeasts	<100 000cfu/g
Ash	g	2.76		Moulds	<100 000cfu/g
Moisture	g	32.6		Coliforms	<1 000cfu/g
Glycaemic Carbohydrate	g	49.1		<i>Bacillus cereus</i>	No Growth
- As Sugar	g	23.1		<i>Salmonella spp.</i>	Not Detected in 25g
Total Fat	g	1.40			
- Monounsaturated Fat	g	0.15			
- Polyunsaturated Fat	g	0.33			
Total Dietary Fibre	g	6.2			
Sodium	mg	315			

Food Allergens: Wheat (gluten), 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 12 months.

Packaging & Labelling: 12.5 kg poly bag. Batch number, production date and best before date.

Halaal status: Certified by MJC

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Product Information – HOT X BUN FULL MIX				

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:

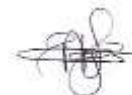
Product will be rejected for the following criteria:

- Non - conforming to product specification
- Wrong Expiry date
- Defective packaging
- Absence of Certificate of Conformance
- Presence of foreign objects
- Underweight mass



Compiled By:

 Phumzile Ratshidi
 NPD Technologist



Approved By:

 Tebogo Ngcobo
 National Product Development Manager

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