 BAKELS Quality MANAGEMENT SYSTEM			Doc No.:	PRP-PIBIMTM-01
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EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3
21.02.23	1.5	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager
Product Information – BAKELS INSTANT MILK TART MIX				

Product Code: 33918

Description: Free flowing white creamy powder.

Intended Use/Abuse: Complete Instant Milk Tart Mix, which requires only the addition of water/milk.

Not intended to consumers suffering with lactose-intolerance and other milk-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: Sucrose, Modified Starch (E1422), Skim Milk Powder, Whipping Agent [Glucose syrup, Fully Vegetable Palm Kernel Fat, Emulsifiers (E471, E472a), Milk Protein, Stabiliser (E340), Anti-Caking Agent (E341)], Thickener [Disodium Phosphate (E339ii), Emulsifier (E450iii), E401, E516], Dextrose, Flavourings, Colourants (E110, E104).

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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BAKELS

Quality MANAGEMENT SYSTEM

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21.02.23 1.5 **RESPONSIBILITY: NPD Technologist**

Approved By: National Product Development Manager

Product Information – BAKELS INSTANT MILK TART MIX

Nutritional/Chemical			Physical	Microbiological	
Nutrient (Per 100g)	Unit	Value	<u>Appearance;</u>	Micro-organisms	Specification
Energy	kJ	1656	White creamy powder.	TPC	<10 000 cfu/g
Protein	g	5.6		<u>Aroma/flavour;</u> Sweet smelling.	Yeast
Total Fat	g	4.22	E.Coli		<1 000 cfu/g
• Saturated Fat	g	3.61	Coliforms	Absent	
• Monounsaturated Fat	g	0.09	Salmonella spp.	Negative/25g	
• Polyunsaturated Fat	g	0.52	Listeria	Negative	
Ash	g	4.46	Monocytogenes		
Carbohydrates	g	81.9			
Total Dietary Fiber	g	1.5			
Total Sugar	g	57.1			
Moisture	g	2.3			
Sodium	g	1145			

Food Allergens: Milk.

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: 5 kg plastic bag with plastic liner. Batch number, PD and BB dates.

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Product Information – BAKELS INSTANT MILK TART MIX				

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: _____

Phumzile Ratshidi
NPD Technologist



Approved By: _____

Tebogo Ngcobo
National Product Development Manager

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