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EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3
28.05.21	1.5	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager
Product Information – KING CAKE MIX				

PRODUCT NAME: KING CAKE MIX

Product Code: 38126

Description: An off-white-coloured powder with a sweet aroma and a hint of vanilla flavour.

Intended Use/Abuse: A premix for the production of general-purpose slab cakes. Requires only the addition of oil and water.

Not suitable for consumers suffering with coeliac disease, lactose-intolerance and Egg 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, Hi-Ratio Wheat Flour, Whole Egg Powder, Maltodextrin, Skim Milk Powder (Cow's Milk), Maize Starch (E1422), Emulsifiers (E475, E471), Raising Agents (E500, E450i), Sodium Chloride, Thickener (E466), Flavouring and Colourants (E110, E104).

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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1.5

RESPONSIBILITY: NPD Technologist**Approved By:**National Product
Development Manager

Product Information – KING CAKE MIX


Product Analysis:

Nutritional/Chemical			Physical	Microbiological	
Nutrient	Unit	Value	Appearance: Off white coloured powder. Aroma/flavour: Sweet aroma with a hint of vanilla flavour.	Micro-organism	Specification
Energy	kJ	1596.0		Total Plate Count	<10 000cfu/g
Protein	g	7.6		Yeast Count	<1 000cfu/g
Total Fat	g	0.9		Mould Count	<1 000cfu/g
• Saturated Fat	g	0.1		Total Coliforms	<100cfu/g
• Monounsaturated Fat	g	0.0		<i>E. coli</i> Count	Absent
• Polyunsaturated Fat	g	0.2		<i>Salmonella spp.</i>	Negative/25g
Ash	g	1.0		<i>Listeria monocytogenes</i>	Negative
Carbohydrates	g	78.0			
Total Dietary Fiber	g	0.7			
Total Sugar	g	41.0			
Sodium	mg	666.9			
*Above nutritional information based on calculation not tested.					

Food Allergens: Wheat (gluten), Egg, Milk**Country of MNF:** South Africa**Usage Rate:** As per recipe

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Product Information – KING CAKE MIX				

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.

Legal Status: Our product meets the specification and standard laid in accordance to FOODSTUFF, COSMETICS AND DISINFECTANTS ACT 1972 (ACT NO. 54 of 1972)

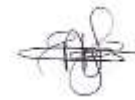
Accept and Rejection: Product will be rejected for the following criteria:

- 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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