 BAKELS Quality MANAGEMENT SYSTEM				
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EFFECTIVE DATE:	REV:	DEPARTMENT : Customer	ISO Clause:	7.3.3
13.03.18	1.1	RESPONSIBILITY: Food Technologist	Approved By:	National Technical Manager
Product Information - TINGLIDE				

Product Code: 13500

Description: A high viscosity, cream coloured paste.

Intended Use/Abuse: A pan release emulsion specially formulated for the release of cakes, sponges and similar confectionery rich in sugar. Applied with a brush.

(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: Vegetable Fat (Palm Fruit) and Oil (Sunflower seed/Canola seed), Maize Starch, Emulsifier (E322), Preservative (E200) and Anti-oxidant (E321).

Product Analysis:

Nutritional/Chemical			Physical	Microbiological	
Nutrient	Value	Unit	<u>Appearance:</u> Creamy coloured paste. <u>Aroma/flavour:</u> Bland and neutral aroma. <u>Texture/Mouthfeel:</u> High viscosity.	Micro-organism	Specification
Energy	kJ	3138.75		TPC	< 100 000 cfu/g
Protein	g	0.00		Yeasts	< 10 000 cfu/g
Carbohydrate	g	21.63		Moulds	< 10 000 cfu/g
Total Sugars	g	0.00		Coliforms	< 1 000 cfu/g
Total Fat	g	73.58		<i>E.coli</i>	Absent
Trans Fat	g	0.59			
Total Dietary Fibre	g	0.00			
Sodium	mg	0.30			
Parameter	Value				
PH	4.3				
Brix	72.5				

Food Allergens: Soya.

Country of MNF: South Africa.

Usage Rate: As required.

Transportation &Storage: Transport at ambient T°C. Store at cool, dry conditions for up to 9 months.

Packaging & Labelling: 5 kg plastic lined cartons. Batch number and expiry.


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 - TINGLIDE					

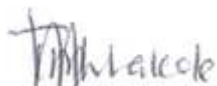
Kosher Status: Parev certified by Beth Din of Johannesburg.

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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