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

Nutrient	Value	Unit
Energy	kJ	3138.75
Protein	g	0.00
Carbohydrate	g	21.63
Total Sugars	g	0.00
Total Fat	g	73.58
Trans Fat	g	0.59
Total Dietary Fibre	g	0.00
Sodium	mg	0.30

Parameter	Value
PH	4.3
Brix	72.5

Physical

Appearance;
Creamy coloured paste.
Aroma/flavour;
Bland and neutral aroma.

Texture/Mouthfeel;
High viscosity.

Microbiological

Micro-organism	Specification
TPC	< 100 000 cfu/g
Yeasts	< 10 000 cfu/g
Moulds	< 10 000 cfu/g
Coliforms	< 1 000 cfu/g
E.coli	Absent

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.

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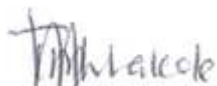|				
BAKELS **Quality** **MANAGEMENT SYSTEM**			**Doc No.:**	PRP-PITG-02
			Page	2 of 2
EFFECTIVE DATE:	**REV:**	**DEPARTMENT : Customer**	**ISO Clause:**	7.3.3
13.03.18	1.1	**RESPONSIBILITY: Food Technologist**	**Approved By:**	National Technical Manager
Product Information - TINGLIDE				

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