



BAKELS

Quality
MANAGEMENT SYSTEM

Doc No.:

PRP-PIWCB-01

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EFFECTIVE
DATE:

REV:

DEPARTMENT: Sales

ISO Clause:

7.3.3

08.04.20

1.3

RESPONSIBILITY: Food Technologist

Approved By:

National Technical Manager

Product Information – WHITE CHOC BLOCK

Product Name:

WHITE CHOC BLOCK

Product Code:

51410

Description:

Solid block of white chocolate.

Intended Use/Abuse:

Non-tempering chocolate, suitable for scraping.

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:

Sucrose, Vegetable Fat and Oils [Hydrogenated Palm Kernel, Emulsifiers (E492) (E322-Sunflower)], Skim Milk Powder (Cow's Milk), Emulsifier (E322) (Soya), Sodium Chloride and Flavouring.

Food Allergens:


Milk, Soya.

Country of MNF:

South Africa

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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GMO Status: <1% GMO present as a result of the Soya Lecithin

Product Analysis:

Nutritional/Chemical			Physical	Microbiological																																		
<table border="1"> <thead> <tr> <th>Nutrient</th> <th>Unit</th> <th>Value</th> </tr> </thead> <tr> <td>Energy</td> <td>kJ</td> <td>2387</td> </tr> <tr> <td>Protein</td> <td>g</td> <td>4.2</td> </tr> <tr> <td>Total Fat</td> <td>g</td> <td>0.3</td> </tr> <tr> <td>• Saturated Fat</td> <td>g</td> <td>27.3</td> </tr> <tr> <td>• Monounsaturated Fat</td> <td>g</td> <td>7.1</td> </tr> <tr> <td>• Polyunsaturated Fat</td> <td>g</td> <td>1.3</td> </tr> <tr> <td>Ash</td> <td>g</td> <td>0.0</td> </tr> <tr> <td>Carbohydrates</td> <td>g</td> <td>57</td> </tr> <tr> <td>Total Dietary Fibre</td> <td>g</td> <td>0.0</td> </tr> <tr> <td>Total Sugar</td> <td>g</td> <td>49</td> </tr> <tr> <td>Sodium</td> <td>mg</td> <td>104.4</td> </tr> </table>			Nutrient	Unit	Value	Energy	kJ	2387	Protein	g	4.2	Total Fat	g	0.3	• Saturated Fat	g	27.3	• Monounsaturated Fat	g	7.1	• Polyunsaturated Fat	g	1.3	Ash	g	0.0	Carbohydrates	g	57	Total Dietary Fibre	g	0.0	Total Sugar	g	49	Sodium	mg	104.4
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*Above nutritional information based on calculation not tested.

 Appearance: White chocolate block. **Aroma/flavour:** White chocolate. | | Micro-organism | Specification | |-----------------|---------------| | TMA | <10 000cfu/g | | Yeasts | <50cfu/g | | Moulds | <50cfu/g | | Coliforms | <10cfu/g | | Salmonella spp. | Negative | | |


Usage Rate: As desired.

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

Packaging & Labelling: 5kg poly-lined carton. Batch number, BB and expiry date.

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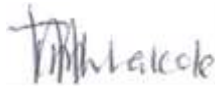
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Halaal status: Certified by MJC

Legal Status: Our product meets the specification and standard laid down 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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