Quality			Doc No.:	PRP-PIMSM-01	
MANAGEMENT SYSTEM		Page	1 of 3		
EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3	
12.05.21	1.3	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager	
Product Information – MUESLI SLICE MIX					

Description:	A free flowing premix containing an even distribution of cereals, seeds, nuts and off white to tan coloured powders. Some settling may occur during transit.
Intended Use/Abuse:	A premix requiring only the addition of butter or MASTERMARG YELLOW to produce a nutritious muesli slice.

38660

(Damaged packaging can result in product contamination. Prevent exposure to air, or strong vapour to maintain organoleptic and sensory properties of the product.).

 Ingredients:
 Rolled Oats, Sucrose, Popped Rice, Desiccated Coconut, Sunflower Seeds, Sesame

 Seeds, Whey Powder (Cow's Milk) and Dextrose.

Product Analysis:

Product Code:

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.

Quality Doc No.: MANAGEMENT SYSTEM Page				PRP-PIMSM-01 2 of 3
EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3
12.05.21	1.3	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager
Product Information – MUESLI SLICE MIX				

Nutritional/Chemical			Physical	Microbiological	
Nutrient (Per 100g)	Unit	Value	Appearance;		
Energy	kJ	1568	Tan coloured	Micro-	Specific
Protein	g	6.8	powder.	organism	2 000
Total Fat	g	18.4	<u>Aroma/flavour;</u>	Total Plate Count	<3 0000
Saturated Fat	g	9.6	Bland aroma.	Yeast Count	<1 0000
Monounsaturated Fat	g	2.3		Mould Count	<1 0000
Polyunsaturated Fat	g	2.8			
Ash	g	0.0		Total Coliform Count	<250cfu
Carbohydrates	g	44		Count	
Total Dietary Fiber	g	6.4			
Total Sugar	g	24		Salmonella spp.	Negative
Calcium	mg	37.2			
Iron	mg	1.7			
Magnesium	mg	2.2			
Phosphorus	mg	82			
Potassium	mg	113.2			
Zinc	mg	0.5			
Sodium	mg	16.7			

Food Allergens:

Gluten, Milk.

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Quality MANAGEMENT SYSTEM			Doc No.:	PRP-PIMSM-01
EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	Page ISO Clause:	3 of 3 7.3.3
12.05.21	1.3	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager
		Product Information – MUESLI SL		
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: 12.5 kg poly bag. Batch number, production date and best before date.

Kosher Status: Dairy 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.

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17 B A	KE	Quality MANAGEMENT SYSTEM	Doc No.: Page	PRP-PIMSM-01 4 of 3	
EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3	
12.05.21	1.3	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager	
Product Information – MUESLI SLICE MIX					

Piller

Compiled By:

Approved By:

Tebogo Ngcobo National Product Development Manager

Phumzile Ratshidi NPD Technologist

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