 BAKELS Quality MANAGEMENT SYSTEM			Doc No.:	PRP-PIPIBBM-01
			Page	1 of 3
EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3
24.05.21	2.2	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager
Product Information – PETTINA ICE BOX BISCUIT MIX				

Product Name: PETTINA ICE BOX BISCUIT MIX

Product Code: 37900

Description: An off-white free-flowing powder that has a sweet aroma.

Intended Use/Abuse: PETTINA ICE BOX BISCUIT MIX is biscuit premix requiring only the addition of **MASTERMARG** and water to produce a basic biscuit dough to which ingredients may be added to produce a variety of biscuits and cookies.

Varieties include: Jan Hagel (Dutch biscuits), almond, cherry, citrus, chocolate and coconut biscuits. In addition to being an ideal premix for short crust pastry.

Not suitable for consumers suffering with coeliac disease and Soya 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: Wheat Flour, Sucrose, Toasted Soya Flour, Raising Agents (E500, E450i), Sodium

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.

SOUTH BAKELS (PTY) LTD
235 Main Rd, Martindale, Johannesburg, Gauteng
Telephone 0027 11 673 2100 Fax 0027 11 477 9073
sbakels@sbakels.co.za
A member of the
International BAKELS Group



**Quality
MANAGEMENT SYSTEM**

Doc No.: PRP-PIPIBBM-01

Page 2 of 3

EFFECTIVE DATE:

REV:

DEPARTMENT: NPD

ISO Clause:

7.3.3

24.05.21

2.2

RESPONSIBILITY: NPD Technologist

Approved By:

National Product Development Manager

Product Information – PETTINA ICE BOX BISCUIT MIX

Chloride, Anti-Caking Agent (E170) and Flavouring.

Product Analysis:

Nutritional/Chemical			Physical	Microbiological																																																								
Typical nutritional information for 100g powdered product. <table border="1"> <thead> <tr> <th>Nutrient</th> <th>Units</th> <th>Per 100g</th> </tr> </thead> <tr> <td>Energy</td> <td>kJ</td> <td>1134</td> </tr> <tr> <td>Protein</td> <td>g</td> <td>7.7</td> </tr> <tr> <td>Total Fat</td> <td>g</td> <td>1.7</td> </tr> <tr> <td>- Saturated Fat</td> <td>g</td> <td>0.7</td> </tr> <tr> <td>- Monounsaturated Fat</td> <td>g</td> <td>0.2</td> </tr> <tr> <td>- Polyunsaturated Fat</td> <td>g</td> <td>0.7</td> </tr> <tr> <td>Cholesterol</td> <td>g</td> <td>0.0</td> </tr> <tr> <td>Ash</td> <td>g</td> <td>1.0</td> </tr> <tr> <td>Carbohydrates</td> <td>g</td> <td>45</td> </tr> <tr> <td>Total Dietary Fibre</td> <td>g</td> <td>3.1</td> </tr> <tr> <td>Calcium</td> <td>mg</td> <td>194.8</td> </tr> <tr> <td>Sodium</td> <td>mg</td> <td>381.7</td> </tr> </table>			Nutrient	Units	Per 100g	Energy	kJ	1134	Protein	g	7.7	Total Fat	g	1.7	- Saturated Fat	g	0.7	- Monounsaturated Fat	g	0.2	- Polyunsaturated Fat	g	0.7	Cholesterol	g	0.0	Ash	g	1.0	Carbohydrates	g	45	Total Dietary Fibre	g	3.1	Calcium	mg	194.8	Sodium	mg	381.7	<p>Appearance: Off-white powder</p> <p>Aroma/flavour: Sweet aroma.</p>	<table border="1"> <thead> <tr> <th>Micro</th> <th>Unit</th> <th>Spec</th> </tr> </thead> <tr> <td>Total Plate Count</td> <td>cfu/g</td> <td><100 000</td> </tr> <tr> <td>Total Coliforms</td> <td>cfu/g</td> <td><100</td> </tr> <tr> <td>Yeast Count</td> <td>cfu/g</td> <td><10 000</td> </tr> <tr> <td>Mould Count</td> <td>cfu/g</td> <td><10 000</td> </tr> </table>			Micro	Unit	Spec	Total Plate Count	cfu/g	<100 000	Total Coliforms	cfu/g	<100	Yeast Count	cfu/g	<10 000	Mould Count	cfu/g	<10 000
Nutrient	Units	Per 100g																																																										
Energy	kJ	1134																																																										
Protein	g	7.7																																																										
Total Fat	g	1.7																																																										
- Saturated Fat	g	0.7																																																										
- Monounsaturated Fat	g	0.2																																																										
- Polyunsaturated Fat	g	0.7																																																										
Cholesterol	g	0.0																																																										
Ash	g	1.0																																																										
Carbohydrates	g	45																																																										
Total Dietary Fibre	g	3.1																																																										
Calcium	mg	194.8																																																										
Sodium	mg	381.7																																																										
Micro	Unit	Spec																																																										
Total Plate Count	cfu/g	<100 000																																																										
Total Coliforms	cfu/g	<100																																																										
Yeast Count	cfu/g	<10 000																																																										
Mould Count	cfu/g	<10 000																																																										


Food Allergens: Wheat (gluten), Soya.

Country of MNF: South Africa

Usage Rate: As per recipe

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.

SOUTH BAKELS (PTY) LTD
235 Main Rd, Martindale, Johannesburg, Gauteng
Telephone 0027 11 673 2100 Fax 0027 11 477 9073
sbakels@sbakels.co.za
A member of the
International BAKELS Group

 Quality MANAGEMENT SYSTEM			Doc No.:	PRP-PIPIBBM-01
			Page	3 of 3
EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3
24.05.21	2.2	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager
Product Information – PETTINA ICE BOX BISCUIT MIX				

Transportation & Storage: Transport at ambient T°C. Store at cool, dry conditions for up to 12 months.

Packaging & Labelling: 12.5 kg poly-lined plastic bag. Batch number, PD and best before date.

Kosher Status: Parev certified by Beth Din of Johannesburg.

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).

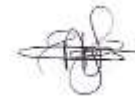
Accept and Rejection: Product will be rejected for the following criteria:

- Non - conforming to product specification
- Wrong Expiry date
- Defective packaging
- Absence of Certificate of Conformance
- Presence of foreign objects
- Underweight mass



Compiled By: _____

Phumzile Ratshidi
NPD Technologist



Approved By: _____

Tebogco Ngcobo
National Product Development Manager

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.

SOUTH BAKELS (PTY) LTD
235 Main Rd, Martindale, Johannesburg, Gauteng
Telephone 0027 11 673 2100 Fax 0027 11 477 9073
sbakels@sbakels.co.za
A member of the
International BAKELS Group