BAKELS  Quality  MANAGEMENT SYSTEM			Doc No.: Page	PRP-PISS-01 1 of 3
EFFECTIVE DATE:	REV:	DEPARTMENT: Technical	ISO Clause:	7.3.3
17.01.22	1.0	RESPONSIBILITY: Food Technologist	Approved By:	National Product Development Manager
Product Information – BAKELS SPRINK NON-STICK SPRAY				

Product Code: 13512

**Description:** A Canola Oil based non-stick spray.

Intended Use/Abuse: This is a non-stick spray that is specially formulated to aid the release of baked

goods from pans and moulds. Shake well. Hold the can upright about 15-20 cm away from cold surface. Spray evenly to ensure that the entire surface is covered

well.

(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:** Propellant, Canola Oil, Sunflower Lecithin

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.

Page				PRP-PISS-01 2 of 3
EFFECTIVE DATE:	REV:	DEPARTMENT: Technical	ISO Clause:	7.3.3
17.01.22	1.0	RESPONSIBILITY: Food Technologist	Approved By:	National Product Development Manager
Product Information – BAKELS SPRINK NON-STICK SPRAY				

## **Product Analysis:**

Physical	Microbiological	
Appearance;	Micro-organism	Specification
Oily light brown liquid	Total count aerobic	<100 000 cfu/g
<u>Aroma/flavour;</u>	Enterobacteriaceae	Absent
Neutral.	Yeasts	<50 cfu/g
	Moulds	<50 cfu/g
	Listeria spp	Absent
	Salmonella spp	Absent

Food Allergens: None.

**Country of MNF:** South Africa.

**Usage Rate:** As desired.

Transportation &Storage: Transport at ambient T°C. Store at ambient temperature. Do not exceed 50°C, for

up to 24 months from date of manufacturing.

**Packaging & Labelling**: 500 ml printed Aerosol can. Batch number, Production date and best before date.

**Halaal status:** Certified by MJC.

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.

<b>BAKELS</b>				
Quality		Doc No.:	PRP-PISS-01	
		MANAGEMENT SYSTEM	Page	3 of 3
EFFECTIVE DATE:	REV:	DEPARTMENT: Technical	ISO Clause:	7.3.3
17.01.22	1.0	RESPONSIBILITY: Food Technologist	Approved By:	National Product Development Manager
Product Information — BAKELS SPRINK NON-STICK SPRAY				

**GMO status:** The raw materials of this product may contain genetically modified organisms

(GMO). According to regulations 1829/2003/EC and 1830/2003/EC.

**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.

	Hun			
Compiled By:		Approved By:		
	Phumzile Ratshidi		Tebogo Ngcobo	
	NPD Technologist	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.