 Quality MANAGEMENT SYSTEM			Doc No.:	PRP-PICBM-01
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EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3
21.05.21	2.0	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager
Product Information – CONTINENTAL BREAD MIX				

Product Name: CONTINENTAL BREAD MIX

Product Code: 39395

Description: A pale yellow coloured, free flowing powder.

Intended Use/Abuse: CONTINENTAL BREAD MIX is a 50% premix requiring only the addition of flour, yeast and water to produce a superior healthy loaf.

Not suitable for consumers suffering with Soya and Gluten 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, Soya Flour, Sucrose, Sodium Chloride, Modified Starch, Water, Emulsifiers [(E471, E472e, E322), Hydrogenated Vegetable Fats, Preservatives (E260, E263), (E472e, Anti-Caking Agent (E170)], Colourant (Sodium Chloride, E110, E104), Oxidizing Agent (E300) and Enzymes.

Product Analysis:

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



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**EFFECTIVE
DATE:**

REV:

DEPARTMENT: NPD

ISO Clause: 7.3.3

21.05.21

2.0

RESPONSIBILITY: NPD Technologist

Approved By: National Product
Development Manager

Product Information – CONTINENTAL BREAD MIX

Nutritional/Chemical			Physical	Microbiological	
Nutrient (Per 100g)	Unit	Value	Appearance: Pale yellow-coloured powder Aroma/flavour: Bland	Micro-organism	Specification
Energy	KJ	1118		TMA	<100 000cfu/g
Protein	g	10.4		Yeasts	<10 000cfu/g
Carbohydrates	g	49.8		Moulds	<10 000cfu/g
Total Sugars	g	4.0		Coliforms	<1 000cfu/g
Total Dietary Fibre	g	3.9		E. Coli	Negative
Mono-Unsaturated	g	0.39			
Polyunsaturated	g	0.83			
Ash	g	1.00			
Total Fat	g	1.72			
Moisture	g	33.1			
Sodium	mg	209			

Food Allergens: Wheat (Gluten), Soya

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: 25 kg poly lined bag. Batch number, BB and PD.

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Product Information – CONTINENTAL BREAD MIX				

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).

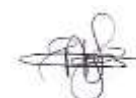
Accept and Rejection: Product will be rejected for the following criteria:

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



Compiled By: _____

Phumzile Ratshidi
NPD Technologist



Approved By: _____

Tebogo Ngcobo
National Product Development Manager

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