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28.06.22	1.4	<b>RESPONSIBILITY:</b> NPD Technologist	<b>Approved By:</b>	National Product Development Manager
<b>Product Information – CONTINENTAL CHEESECAKE MIX</b>				

**Product Name:** **CONTINENTAL CHEESECAKE MIX**

**Product Code:** 57920

**Description:** A pale-yellow premix that is free from lumps and sweet cream cheese aroma with a hint of lemon.

**Intended Use/Abuse:** **CONTINENTAL CHEESECAKE MIX** is a locally manufactured instant cheese cake mix designed specifically for the South African market and requires only the addition of water.

The versatility of **CONTINENTAL CHEESECAKE MIX** allows additions of **APITO FLAVOUR PASTES**, canned or fresh fruits, liqueurs, etc.


**Not suitable for consumers suffering with Lactose-intolerance and other milk related 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:** Sucrose, Full Cream Milk Powder, Vegetable Fat [(Palm Fruit; Anti-Oxidant BHA), maltodextrin, Lactic Casein, Emulsifier (E471), Anti-Caking Agent (E551), Acidity Regulator (E524)], Skim Milk Powder, Whipping Agent [Glucose syrup, Fully Hydrogenated Vegetable Palm Kernel Fat, Emulsifiers (E471,E472a), Milk Protein, Stabiliser (E340), Anti-Caking Agent (E341)], Modified Starch (E1422), Cheese

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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Powder [Maltodextrin, Vegetable Fat (Palm Fruit: Antioxidant BHA), Cheese Solids, Salt, Emulsifiers (E339, E270), Acidity Regulator (E330), Flavourings, Glucose, Sugar, Corn Flour, Colourant (E150c, Glucose), Flavour enhancers (E627, E631, E621), Whey Powder, Skim Milk Powder], Acidity Regulator (E330) and Flavourings.

### Product Analysis:

			Physical	Microbiological		
<b>Nutrient</b>	<b>Unit</b>	<b>Value</b>	<b>Appearance:</b> Pale yellow premix.  <b>Aroma/flavour:</b> Sweet cream Cheese aroma with a hint of lemon.	<b>Micro-organism</b>	<b>Unit</b>	<b>Specification</b>
Energy	kJ	1341		Total Plate Count	cfu/g	<10 000
Protein	g	9.5		Yeast Count	cfu/g	<1 000
Total Fat	g	23.1		Mould Count	cfu/g	<1 000
• Saturated Fat	g	10.2		Coliform Count	cfu/g	<1 000
• Monounsaturated Fat	g	4.5		<i>Salmonella</i> spp.	cfu/25g	Negative
• Polyunsaturated Fat	g	1.2		<i>Bacillus cereus</i>	cfu/g	<10
Ash	g	0.0		<i>Listeria mono.</i>	cfu/g	Absent
Carbohydrates	g	51.0				
Total Dietary Fiber	g	0.0				
Total Sugar	g	33.0				
Sodium	g	124.3				
*Above nutritional information based on calculation not tested.						

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<b>Product Information – CONTINENTAL CHEESECAKE MIX</b>				

**Food Allergens:** Milk

**Country of MNF:** South Africa

**Usage Rate:** 1-part **CONTINENTAL CHEESECAKE MIX** to 1-part water

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

**Packaging & Labelling:** 5 kg poly-lined poly bag. Batch number, PD and BB dates.

**Halaal status:** Certified by MJC

**Kosher status:** Dairy Certified by Beth Din of Johannesburg


**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

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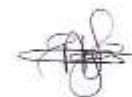
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**Compiled By:** \_\_\_\_\_

Phumzile Ratshidi  
NPD Technologist



**Approved By:** \_\_\_\_\_

Tebogo Ngcobo  
National Product Development Manager

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