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EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3
02.05.23	1.3	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager
Product Information – DOBRIM EXTRA				

Product Name **DOBRIM EXTRA**

Product Code: 25201

Description: A pale yellow coloured free flowing powder.

Intended Use/Abuse: Bread improver for white and brown breads, rolls, French sticks, etc.

Not suitable for consumers suffering with Soya and coeliac disease and other 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: Emulsifier [E472e, Anti-Caking Agent (E170)], Soya Flour, Modified Starch, Oxidizing Agent (E300), Anti-Caking Agent (E170), Yeast and Enzymes (gluten).

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
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RESPONSIBILITY: NPD Technologist

Approved By:

National Product
Development Manager

Product Information – DOBRIM EXTRA

Product Analysis:

Nutritional/Chemical			Physical	Microbiological	
Nutrient	Unit	Value*	<p>Appearance: Yellow-coloured powder.</p> <p>Aroma /flavour: Bland aroma.</p>	Micro-organism	Specification
Energy	KJ	986		TMA	< 1000000 cfu/g
Protein	g	15.2		Yeasts	< 10 0000 cfu/g
Total Fat	g	41.7		Moulds	< 100000 cfu/g
• Saturated Fat	g	34.3		Coliforms	< 10 000 cfu/g
• Monounsaturated Fat	g	0.4			
• Polyunsaturated Fat	g	0.0			
Ash	g	4.0			
Carbohydrates	g	30.0			
Total Dietary Fibre	g	4.9			
Total Sugar	g	0.0			
Sodium	mg	0.1			
*Above nutritional information based on calculation not tested.					

Food Allergens: Soya and Wheat (gluten).


Country of MNF: South Africa.

Usage Rate: 0.1 - 0.3% on flour weight

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

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Product Information – DOBRIM EXTRA				

Packaging & Labelling: 25 kg poly bag. Batch number, BB and PD.

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).

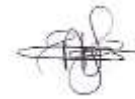
Accept and Rejection: Product will be rejected for the following criteria:

- 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: _____

Tebogo Ngcobo
National Product Development Manager

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