 BAKELS Quality MANAGEMENT SYSTEM				
			Doc No.:	PRP-PIBWM-01
			Page	1 of 3
EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3
28.05.21	1.5	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager
Product Information – BAKELS WAFFLE MIX				

PRODUCT NAME: **BAKELS WAFFLE MIX**

Product Code: 37460

Description: An off-white powder that is free from lumps and has a sweet aroma.

Intended Use/Abuse: **BAKELS WAFFLE MIX** is a complete mix in powder form, requiring only the addition of water to produce a waffle batter.

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: Wheat Flour, Sucrose, Hydrogenated Palm Fat, Skim Milk Powder (Cow's Milk), Whole Egg Powder, Raising Agent (E500, E450i), Dried Egg Albumen, Sodium Chloride, Maize Starch, Emulsifier (E322) (soya), Flavouring, Thickener (E466, E412), Acidity Regulator (E330) and Colourants (E110, E104).

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.


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 BAKELS Quality MANAGEMENT SYSTEM			Doc No.:	PRP-PIBWM-01
			Page	2 of 3
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Product Information – BAKELS WAFFLE MIX				

Nutritional/Chemical			Physical	Microbiological																																																							
<div>Typical Nutritional Information</div> <table><thead><tr><th>Nutrient (Per 100g)</th><th>Unit</th><th>Value</th></tr></thead><tbody><tr><td>Energy</td><td>kJ</td><td>1312</td></tr><tr><td>Protein</td><td>g</td><td>11.3</td></tr><tr><td>Total Fat</td><td>g</td><td>5.7</td></tr><tr><td> • Saturated Fat</td><td>g</td><td>4.3</td></tr><tr><td> • Monounsaturated Fat</td><td>g</td><td>0.4</td></tr><tr><td> • Polyunsaturated Fat</td><td>g</td><td>1.0</td></tr><tr><td>Cholesterol</td><td>g</td><td>1.0</td></tr><tr><td>Ash</td><td>g</td><td>1.0</td></tr><tr><td>Carbohydrates</td><td>g</td><td>51</td></tr><tr><td>Total Dietary Fiber</td><td>g</td><td>3.3</td></tr><tr><td>Total Sugar</td><td>g</td><td>0.0</td></tr><tr><td>Calcium</td><td>mg</td><td>0.2</td></tr><tr><td>Iron</td><td>mg</td><td>0.0</td></tr><tr><td>Magnesium</td><td>mg</td><td>0.0</td></tr><tr><td>Phosphorus</td><td>mg</td><td>0.0</td></tr><tr><td>Potassium</td><td>mg</td><td>0.1</td></tr><tr><td>Sodium</td><td>mg</td><td>1335.4</td></tr></tbody></table> <div>*Above Nutritional based on calculation not tested. (Calculated on a premix not final product).</div>			Nutrient (Per 100g)	Unit	Value	Energy	kJ	1312	Protein	g	11.3	Total Fat	g	5.7	• Saturated Fat	g	4.3	• Monounsaturated Fat	g	0.4	• Polyunsaturated Fat	g	1.0	Cholesterol	g	1.0	Ash	g	1.0	Carbohydrates	g	51	Total Dietary Fiber	g	3.3	Total Sugar	g	0.0	Calcium	mg	0.2	Iron	mg	0.0	Magnesium	mg	0.0	Phosphorus	mg	0.0	Potassium	mg	0.1	Sodium	mg	1335.4	<div>Appearance:</div> <div>Off white coloured powder.</div> <div>Aroma/flavour:</div> <div>Sweet aroma.</div>		
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			Micro-organism	Specification																																																							
Total Plate Count	<10 000 cfu/g																																																										
Yeast Count	<1 000 cfu/g																																																										
Mould Count	<1 000 cfu/g																																																										
Coliform Count	<1 000 cfu/g																																																										
Salmonella spp.	Negative cfu/25g																																																										
Bacillus cereus	<10 cfu/g																																																										
Listeria mono.	Absent cfu/g																																																										

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			Doc No.:	PRP-PIBWM-01
			Page	3 of 3
EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3
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Product Information – BAKELS WAFFLE MIX				

Food Allergens: Wheat (gluten), Milk, Egg, 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: 5 individual 1 kg poly sachets packed into a carton. Batch number, production date and best before date.

Kosher status: Dairy certified by Beth Din of Johannesburg

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

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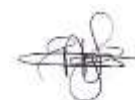
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			Page		4 of 3
EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3	
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Compiled By: _____

Phumzile Ratshidi
NPD Technologist



Approved By: _____

Tebogo Ngcobo
National Product Development Manager

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