 Quality MANAGEMENT SYSTEM			Doc No.:	PRP-PIBBB50%P-01
			Page	1 of 3
EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3
23.09.2022	1.1	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager
Product Information – BAKELS BANANA BREAD 50% PREMIX				

Product Code: 38153

Description: A light brown coloured premix with a pleasant sweet, banana aroma.

Intended Use/Abuse: **BANANA BREAD MIX** is a premix that requires the addition of cake flour, bananas and oil to produce a product that is moist, has an appealing aroma and excellent eating quality.

Not suitable for consumers suffering with lactose-intolerance and Egg allergies or 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: Sucrose, Milk Solids (cow's milk), Egg Powder, Raising agents, Cinnamon Powder (irradiated), Emulsifiers and Flavourings.

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
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 International BAKELS Group



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EFFECTIVE DATE: **REV:** **DEPARTMENT: NPD**

ISO Clause: 7.3.3

23.09.2022 1.1 **RESPONSIBILITY: NPD Technologist**

Approved By: National Product Development Manager

Product Information – BAKELS BANANA BREAD 50% PREMIX

Nutritional/Chemical			Physical	Microbiological	
Typical Nutritional Information			Appearance: Tan coloured batter.	Micro-organism Specification	
Nutrient (Per 100g)	Unit	Value		Total Plate Count	<10 000cfu/g
Energy	kJ	1210	Aroma/flavour: Sweet banana	Yeast Count	<1 000cfu/g
Protein	g	13.5		Mould Count	<1 000cfu/g
Total Fat	g	9.4		Salmonella spp.	Negative
• Saturated Fat	g	0.2			
• Monounsaturated Fat	g	0.0			
• Polyunsaturated Fat	g	0.0			
Cholesterol	g	0.0			
Ash	g	0.0			
Carbohydrates	g	61.0			
Total Dietary Fiber	g	0.2			
Total Sugar	g	58.0			
Sodium	mg	992.8			
*Above nutritional information based on calculation not tested.					


Food Allergens: Egg, Milk

Country of MNF: South Africa

Packaging & Labelling: 12.5 kg poly-lined plastic bag. Batch number, production date and expiry date

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Product Information – BAKELS BANANA BREAD 50% PREMIX				

Transportation & Storage: Transport at ambient T°C. Store at cool, dry conditions for up to 9 months.

Halaal status: Certified by MJC.

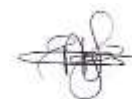
Legal Status: Our product meets the specification and standard laid in accordance to FOODSTUFF, COSMETICS AND DISINFECTANTS ACT 1972 (ACT NO.54 of 1972)

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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