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26.09.22	1.5	<b>RESPONSIBILITY: NPD Technologist</b>	<b>Approved By:</b>	National Product Development Manager
<b>Product Information – BAKELS BANANA BREAD MIX</b>				

**Product Code:** 38154

**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 bananas and oil to produce a product that is moist, has an appealing aroma and excellent eating quality.

**Not suitable for consumers suffering with coeliac disease, 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:** Wheat Flour, Dextrose, Milk Solids (cow's milk), Egg Powder, Raising agent, Spices (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.

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26.09.22      1.5      **RESPONSIBILITY: NPD Technologist**

**Product Information – BAKELS BANANA BREAD MIX**

Nutritional/Chemical	Physical	Microbiological																																																	
<p><b>Typical Nutritional Information</b></p> <table border="1"> <thead> <tr> <th>Nutrient (Per 100g)</th> <th>Unit</th> <th>Value</th> </tr> </thead> <tbody> <tr> <td>Energy</td> <td align="center">kJ</td> <td align="center">1321</td> </tr> <tr> <td>Protein</td> <td align="center">g</td> <td align="center">12.4</td> </tr> <tr> <td>Total Fat</td> <td align="center">g</td> <td align="center">6.0</td> </tr> <tr> <td>    • Saturated Fat</td> <td align="center">g</td> <td align="center">0.6</td> </tr> <tr> <td>    • Monounsaturated Fat</td> <td align="center">g</td> <td align="center">0.1</td> </tr> <tr> <td>    • Polyunsaturated Fat</td> <td align="center">g</td> <td align="center">0.5</td> </tr> <tr> <td>Cholesterol</td> <td align="center">g</td> <td align="center">0.0</td> </tr> <tr> <td>Ash</td> <td align="center">g</td> <td align="center">0.0</td> </tr> <tr> <td>Carbohydrates</td> <td align="center">g</td> <td align="center">65.0</td> </tr> <tr> <td>Total Dietary Fiber</td> <td align="center">g</td> <td align="center">2.4</td> </tr> <tr> <td>Total Sugar</td> <td align="center">g</td> <td align="center">30.0</td> </tr> <tr> <td>Sodium</td> <td align="center">mg</td> <td align="center">517.4</td> </tr> </tbody> </table> <p>*Above nutritional information based on calculation not tested.</p>	Nutrient (Per 100g)	Unit	Value	Energy	kJ	1321	Protein	g	12.4	Total Fat	g	6.0	• Saturated Fat	g	0.6	• Monounsaturated Fat	g	0.1	• Polyunsaturated Fat	g	0.5	Cholesterol	g	0.0	Ash	g	0.0	Carbohydrates	g	65.0	Total Dietary Fiber	g	2.4	Total Sugar	g	30.0	Sodium	mg	517.4	<p><b>Appearance:</b> Tan coloured batter.</p> <p><b>Aroma/flavour:</b> Sweet banana</p>	<table border="1"> <thead> <tr> <th>Micro-organism</th> <th>Specification</th> </tr> </thead> <tbody> <tr> <td>Total Plate Count</td> <td align="center">&lt;10 000cfu/g</td> </tr> <tr> <td>Yeast Count</td> <td align="center">&lt;1 000cfu/g</td> </tr> <tr> <td>Mould Count</td> <td align="center">&lt;1 000cfu/g</td> </tr> <tr> <td>Salmonella spp.</td> <td align="center">Negative</td> </tr> </tbody> </table>	Micro-organism	Specification	Total Plate Count	<10 000cfu/g	Yeast Count	<1 000cfu/g	Mould Count	<1 000cfu/g	Salmonella spp.	Negative
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**Food Allergens:**                      Wheat (Gluten), Egg, Milk

**Country of MNF:**                      South Africa

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

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<b>Product Information – BAKELS BANANA BREAD MIX</b>				

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

**Halaal status:** Certified by MJC.

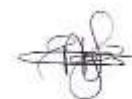
**Legal Status:** Our product meets the specification and standard laid in accordance to FOODSTUFF, COSMETICS AND DISINFECTANTS ACT 1972 (ACT NO.54 of 1972)

**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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