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EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3
04.04.23	1.2	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager
Product Information – BAVARIAN SUPREME				

PRODUCT NAME: BAVARIAN SUPREME

Product Code: 33802

Description: White free-flowing fine powder.

Intended Use/Abuse: BAVARIAN SUPREME is a non-souring, non-dairy cook up custard powder.

Requires the addition of water and sugar only to produce a top-quality all-purpose custard.

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: Modified Starch (E1412, E1422), Sucrose, Sodium Chloride, Thickener (E466), Preservative (E202), Flavourings and Colourants (E110, E104, E171).

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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RESPONSIBILITY: NPD Technologist

Approved By:

National Product
Development Manager

Product Information – BAVARIAN SUPREME

Nutritional/Chemical			Physical	Microbiological	
Nutrients	Unit	Value	<p>Appearance: White, free-flowing powder</p> <p>Aroma/flavour: Bland taste (without sugar added)</p>	Micro-organism	Specification
Energy	kJ	1579		TMA	<10 000 cfu/g
Protein	g	0.4		Yeasts	<1 000 cfu/g
Carbohydrates	g	92		Moulds	<1 000 cfu/g
Total Sugars	g	7.0		Coliforms	<100 cfu/g
Total Dietary Fibre	g	0.0			
Total Fats	g	0.1			
• Saturated Fat	g	0.1			
• Mono-unsaturated Fats	g	0.0			
• Poly-unsaturated Fats	g	0.0			
Ash	g	3.0			
Sodium	mg	1355.1			
*Above nutritional information based on calculation not tested.					


Food Allergens: None

Country of MNF: South Africa

Usage Rate: As per Recipe

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Product Information – BAVARIAN SUPREME				

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

Packaging & Labelling: 10 kg poly lined poly bags. Batch number, production date and best before date.

Kosher status: Parev 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).

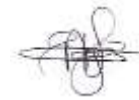
Accept and Rejection: Product will be rejected for the following criteria:

- Non - conforming to product specification
- Wrong Expiry date
- Defective packaging
- Absence of Certificate of Conformance
- Presence of foreign objects
- Underweight mass



Compiled By: _____

Phumzile Ratshidi
NPD Technologist



Approved By: _____

Tebogo Ngcobo
National Product Development Manager

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