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EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3
15.02.22	2.2	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager
Product Information – BUTTERSCOTCH MULTIPURPOSE CAKE MIX				

Product Code: 38156

Description: An off-white coloured powder that has a sweet and Butterscotch aroma.

Intended Use/Abuse: **BUTTERSCOTCH MULTIPURPOSE CAKE MIX** is a multipurpose mix that produces products such as Assorted Madeira, Slabs, Muffin etc. and requires addition of eggs, oil and water.

Not intended for consumers suffering with Gluten, Milk and Soya 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, Wheat Flour, Vegetable Oil [Canola/Sunflower (BHT) Seed], Emulsifiers (Rice Starch, E471, E475), Modified Starch (E1422), Skim Milk Powder (Cow's Milk), Dairy Creamer [Maltodextrin, Skim milk powder, Creamer {Vegetable fat, Glucose syrup, Milk protein, Lactose, Stabiliser (E340, E451), Emulsifiers (E481, E472c), Anticaking agent (E551), Colourant (160a)}]. Raising Agents (E500, E450i), Sodium Chloride, Flavouring, Thickener (E466) and Colourant (E160a) (Soya).

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 – BUTTERSCOTCH MULTIPURPOSE CAKE MIX

Product Analysis:


Nutritional/Chemical			Physical	Microbiological	
Nutrient (Per 100g)	Unit	Value	<p>Appearance: Off-white coloured powder</p> <p>Aroma/flavour: Sweet and butterscotch aroma.</p>	Micro-organisms	Specification
Energy	kJ	1007		TPC	<100 000cfu/g
Protein	g	4.3		Yeast	<10 000cfu/g
Total Fat	g	10.1		Mould	<10 000cfu/g
• Saturated Fat	g	1.3		<i>Salmonella spp.</i>	Negative/25g
• Monounsaturated Fat	g	2.2		Coliforms	<1000cfu/g
• Polyunsaturated Fat	g	5.5		<i>E. Coli</i>	Absent
Ash	g	1.0		<i>Listeria</i>	Negative
Carbohydrates	g	33		<i>Monocytogenes</i>	
Total Dietary Fibre	g	1.0			
Total Sugar	g	0.0			
Calcium	mg	0.3			
Iron	mg	0.0			
Magnesium	mg	0.1			
Phosphorus	mg	0.0			
Potassium	mg	0.0			
Sodium	mg	424.5			
*Above Nutritional based on calculation not tested. (Calculated on a premix not final product).					

Food Allergens:

Wheat (Gluten), Milk, Soya.

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Product Information – BUTTERSCOTCH MULTIPURPOSE CAKE MIX				

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: 12.5 kg poly bag. Batch number, PD and BB dates.

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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