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12.09.22	1.4	<b>RESPONSIBILITY: NPD Technologist</b>	<b>Approved By:</b>	National Product Development Manager
<b>Product Information – SB BUTTER BREAD</b>				

**Product Code:** 17271

**Description:** An off-white paste, with a butter aroma and has a homogeneous dispersion of particles.

**Intended Use/Abuse:** **SB Butter Bread** is a 10% premix for the production of bread and only requires the addition of flour, yeast and water.

**Not suitable for consumers suffering with Soya 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:** Dextrose, Sodium Chloride, Vegetable Fat, Soya Flour, Modified Starch, Anticaking Agent, Preservatives, Flavourings, Colourants, Oxidizing Agent and Enzymes.

**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  
 Telephone 0027 11 673 2100 Fax 0027 11 477 9073  
 sbakels@sbakels.co.za  
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# BAKELS

Quality  
MANAGEMENT SYSTEM

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### Product Information – SB BUTTER BREAD

Nutritional/Chemical			Physical	Microbiological	
Nutrient (Per 100g)	Unit	Value	<u>Appearance;</u>	Micro-organism	Specification
Energy	KJ	901	An off-white paste.	Total Plate Count	< 100 000 cfu/g
Protein	g	7.4		<u>Aroma/flavour;</u> Butter aroma.	Yeasts
Total Fat	g	2.3	Moulds		< 10 000 cfu/g
• Saturated Fat	g	1.3	Coliforms		< 1 000 cfu/g
• Monounsaturated Fat	g	0.7	E.Coli		Negative
• Polyunsaturated Fat	g	0.2			
Ash	g	1.0			
Carbohydrates	g	37.0			
Total Dietary Fiber	g	0.8			
Total Sugar	g	0.0			
Sodium	mg	361			

**Food Allergens:** 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:** 25 kg poly lined Carton. Batch number, production date and best before date.

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<b>Product Information – SB BUTTER BREAD</b>				

**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)

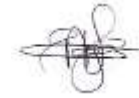
**Accept and Rejection:** Product will be rejected for the following criteria;

- 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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