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22.09.21	1.5	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager
Product Information – WHIPPET				

Product Code: 42905

Description: An off white free flowing powder that is sweet smelling.

Intended Use/Abuse: **WHIPPET** is an artificial cream premix.
Requires only the addition of cold milk or water to produce a non-weeping, firm handling, easy to pipe crème which has superior keeping qualities.


Not suitable for consumers suffering with lactose-intolerance and other milk 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: Whipping Agent, Sucrose and Flavourings.

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
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 A member of the
 International BAKELS Group

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Product Information – WHIPPET				

Product Analysis:

Nutritional/Chemical			Physical	Microbiological	
Nutrient (Per 100g)	Unit	Value	Appearance: Off white powder. Aroma/flavour: Sweet smelling.	Micro-organisms	Specification
Energy	kJ	78		TPC	<1000 cfu/g
Protein	g	2.9		Yeast	<50cfu/g
Total Fat	g	24.9		Mould	<50 cfu/g
• Saturated Fat	g	23.9		E.Coli	Absent
• Monounsaturated Fat	g	0.0		Coliforms	<10 cfu/g
• Polyunsaturated Fat	g	0.0		Salmonella spp.	Negative/25g
Ash	g	0.0		Listeria	Negative
Carbohydrates	g	25.0		Monocytogenes	
Total Dietary Fiber	g	0.0			
Total Sugar	g	5			
Sodium	mg	0.1			
*Above nutritional information based on calculation not tested.					

Food Allergens: Milk.


Country of MNF: South Africa

Usage Rate: 1 part **Whippet** to 2 parts cold milk or water.

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

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Product Information – WHIPPET				

Packaging & Labelling: 5 kg poly lined bag. Batch number, production date and best before date.

Halaal status: Certified by MJC.

Kosher Status: Dairy certified by Beth Din of Johannesburg

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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