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EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3
11.05.21	1.2	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager
Product Information – EURO CHOC MIX				

Product Code: 38162

**Description:** A brown coloured powder with a chocolate aroma.

**Intended Use/Abuse:** A premix for the production of general purpose cakes. Requires only the addition of

eggs and water.

Not suitable for consumers suffering with coeliac disease, lactose-

intolerance and 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: Sucrose, Wheat Flour, Vegetable Oils [Canola/Sunflower (BHT) Seed], Cocoa

Powder, Maltodextrin, Milk Protein (Soya), Modified Starch (E1422), Emulsifiers

(E475, E471), Colourant (E150c, Glucose), Raising Agents (E500, E450i), Sodium

Chloride and Thickener (E466).

**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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Product Information – EURO CHOC MIX				

Nutritional/Chemical			Physical	Microbiological		
Nutrient (Per 100g)	Unit	Value	Appearance;	Micro-organisms	<b>Specification</b>	
Energy	kJ	1632	A brown coloured	TPC	<10 000 cfu/g	
Protein	g	4.2	powder.			
Total Fat	g	11.8		Yeast	<1 000 cfu/g	
Saturated Fat	g	0.9	Aroma/flavour;	Mould	<1 000 cfu/g	
Monounsaturated Fat	g	6.4	Chocolate aroma.	Salmonella spp.	Negative/25g	
Poly unsaturated Fat	g	3.7		Coliforms	<100 cfu/g	
Ash	g	1.0		E.Coli	Absent	
Carbohydrates	g	68		Listeria	Negative	
Total Dietary Fiber	g	1.6		Monocytogenes		
Total Sugar	g	39		L		
Calcium	mg	0.7				
Iron	mg	0.0				
Magnesium	mg	0.1				
Phosphorus	mg	0.0				
Potassium	mg	0.9				
Sodium*	mg	549.3				
*Above nutritional information bas	ed on cal	culation				
not tested.						

Food Allergens: Wheat (Gluten), Soya, Milk.

**Country of MNF:** South Africa

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Product Information — EURO CHOC MIX				

**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 best before date.

**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.

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Compiled By:		Approved By:		
	Phumzile Ratshidi	Tebogo Ngcobo		
	NPD Technologist	National Product Development N	Manager	

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