 <b>Quality MANAGEMENT SYSTEM</b>			<b>Doc No.:</b>	PRP-PIFW-01
			<b>Page</b>	1 of 3
<b>EFFECTIVE DATE:</b>	<b>REV:</b>	<b>DEPARTMENT: NPD</b>	<b>ISO Clause:</b>	7.3.3
02.06.21	2.0	<b>RESPONSIBILITY: NPD Technologist</b>	<b>Approved By:</b>	National Product Development Manager
<b>Product Information – FINO WHIP</b>				

**Product Code:** 42900

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

**Intended Use/Abuse:** **FINO WHIP** is an artificial cream premix.  
Requires only the addition of cold milk 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 any 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:** Sucrose, Whipping Agent [Glucose Syrup, Hydrogenated Palm Kernel Fat, Emulsifiers (E471) (E472a); Milk Protein, Stabilizer (E340); Anti-Caking Agent (E341)], Colourant [Maltodextrin, Modified Food Starch (E1450), Sunflower Oil, E160a (i), Anti-Oxidants (E301, E300, E307)] (Natural) and Flavourings.

**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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 <b>Quality MANAGEMENT SYSTEM</b>			<b>Doc No.:</b>	PRP-PIFW-01
			<b>Page</b>	2 of 3
<b>EFFECTIVE DATE:</b>	<b>REV:</b>	<b>DEPARTMENT: NPD</b>	<b>ISO Clause:</b>	7.3.3
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<b>Product Information – FINO WHIP</b>				

Nutritional/Chemical			Physical	Microbiological	
Nutrient (Per 100g)	Unit	Value	<u>Appearance:</u>	Micro-organisms	Specification
Energy	kJ	7.0	Off white powder.	TPC	<10 000 cfu/g
Protein	g	2.9		<u>Aroma/flavour:</u> Sweet smelling.	Yeast
Total Fat	g	24.9	Mould		<1 000 cfu/g
• Saturated Fat	g	23.9	E.Coli		Absent
• Monounsaturated Fat	g	0.0	Coliforms		<100 cfu/g
• Polyunsaturated Fat	g	0.0	Salmonella spp.		Negative/25g
Ash	g	0.0	Listeria	Negative	
Carbohydrates	g	20.0	Monocytogenes		
Total Dietary Fiber	g	0.0			
Total Sugar	g	0.0			
Sodium	mg	0.0			
*Above nutritional information based on calculation not tested.					

**Food Allergens:** Milk.


**Country of MNF:** South Africa

**Usage Rate:** 1 part **FINO WHIP** to 2 parts milk

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

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			<b>Page</b>	3 of 3
<b>EFFECTIVE DATE:</b>	<b>REV:</b>	<b>DEPARTMENT: NPD</b>	<b>ISO Clause:</b>	7.3.3
02.06.21	2.0	<b>RESPONSIBILITY: NPD Technologist</b>	<b>Approved By:</b>	National Product Development Manager
<b>Product Information – FINO WHIP</b>				

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

**Kosher Status:** Milchik 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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