 Quality MANAGEMENT SYSTEM			Doc No.:	PRP-PIGF-01
			Page	1 of 3
EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3
14.03.22	1.4	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager
Product Information – GLUTEN-FREE BREAD MIX				

Product Name: **GLUTEN-FREE BAKING MIX**

Product Code: 39201

Description: An off-white, free-flowing powder that has a neutral aroma.

Intended Use/Abuse: A specially prepared bread premix for coeliac sufferers.

Intended for all coeliac consumers and not suitable for consumers suffering with lactose-intolerance

Damaged packaging can result in product contamination. Prevent exposure to air or strong vapour to maintain organoleptic and sensory properties of the product.

Ingredients: Maize Starch, Skim Milk Powder (Cow's Milk), Modified Starch (E1422), Acidity Regulator (E575), Sucrose, Raising Agent (E500) and Sodium Chloride.

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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Quality
MANAGEMENT SYSTEM

Doc No.: PRP-PIGF-01

Page 2 of 3

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ISO Clause:

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National Product
Development Manager

Product Information – GLUTEN-FREE BREAD MIX

Nutritional/Chemical			Physical	Microbiological																																
<table border="1"><thead><tr><th>Nutrient (Per 100g)</th><th>unit</th><th>Value</th></tr></thead><tbody><tr><td>Energy</td><td>Kcal/kJ</td><td>349/1459</td></tr><tr><td>Protein</td><td>g</td><td>6.7</td></tr><tr><td>Total Fat</td><td>g</td><td>1.9</td></tr><tr><td>- Saturated Fat</td><td>g</td><td>1.7</td></tr><tr><td>Carbohydrate</td><td>g</td><td>1.1</td></tr><tr><td>Sodium</td><td>mg</td><td>1260</td></tr></tbody></table>	Nutrient (Per 100g)	unit	Value	Energy	Kcal/kJ	349/1459	Protein	g	6.7	Total Fat	g	1.9	- Saturated Fat	g	1.7	Carbohydrate	g	1.1	Sodium	mg	1260			<p>Appearance: White powder</p> <p>Aroma/flavour: Neutral</p>	<table border="1"><thead><tr><th>Micro-organism</th><th>Specification</th></tr></thead><tbody><tr><td>Total Plate Count</td><td>< 100 000cfu/g</td></tr><tr><td>Yeast Count</td><td><10 000cfu/g</td></tr><tr><td>Mould Count</td><td><10 000cfu/g</td></tr><tr><td>Coliform Count</td><td><1 000cfu/g</td></tr></tbody></table>	Micro-organism	Specification	Total Plate Count	< 100 000cfu/g	Yeast Count	<10 000cfu/g	Mould Count	<10 000cfu/g	Coliform Count	<1 000cfu/g	
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Food Allergens: Milk

Country of MNF: South Africa

Usage Rate: As per recipe


GMO Status: GMO Free

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

Packaging & Labelling: 4 kg poly-lined carton. Batch number, PD and best before dates.

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			Page	3 of 3
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Product Information – GLUTEN-FREE BREAD MIX				

Kosher Status: Dairy 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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