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EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3	
02.06.21	1.5	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager	
Product Information — BAKELS ITALIAN BREAD MIX					

Product Code: 39400

Description: A pale red coloured powder that is free flowing and has an even dispersion of dried

onion flakes, spices and herbs.

Intended Use/Abuse: BAKELS ITALIAN BREAD MIX is a complete mix which requires only the addition

of yeast and water to produce spicy rolls or bread.

BAKELS ITALIAN BREAD MIX may also be used as a pizza base or to produce

bread sticks.

Not intended to consumers suffering with coeliac diseases 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: Wheat Flour, Spices (Irradiated), Bran, Sodium Chloride, Soya Gritts, Sucrose,

Hydrogenated Palm Fat, Malt Flour, Wheat Gluten, Emulsifier [E472e, Anti-Caking

Agent (E170)], Herbs (Irradiated), Preservative (E263), Oxidizing Agent (E300) 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.

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Product Information – BAKELS ITALIAN BREAD MIX					

Nutritional/Chemical		Physical	Microbiological		
Nutrient (Per 100g)	Unit	Value	Appearance;	Micro-	Specification
Energy	kJ	1101	Pale red coloured	organism	
Protein	g	9.2	powder.	Total Plate	< 100 000 cfu/g
Carbohydrates	g	48.7		Count	
Total Sugars	g	1.8	Aroma/flavour;	Yeasts	<10 000 cfu/g
Total Dietary Fibre	g	3.9	Onion and spicy herbs.	Moulds	<10 000 cfu/g
Total Fat	g	2.28		Coliforms	<1 000 cfu/g
Saturated Fat	g	1.24		E.Coli	Negative
Mono-Unsaturated Fat	g	0.23			
Poly-Unsaturated Fat	g	0.82			
Ash	g	1.91			
Moisture	g	34.0			
Sodium	mg	355			

Food Allergens: Gluten (Wheat, Barley), 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.

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Product Information — BAKELS ITALIAN BREAD MIX					

Packaging & Labelling: 12.5 kg poly bag. Batch number, PD and BB date.

Kosher Status: Parev 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.

Hlim				
Compiled By:		Approved By:		
	Phumzile Ratshidi	Tebogo Ngcobo		
	NPD Technologist	National Product Development M	1anager	

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