


|  |             |   |                     |                                      |
|--|-------------|---|---------------------|--------------------------------------|
| <br><b>Quality<br/>MANAGEMENT SYSTEM</b> |             |   | <b>Doc No.:</b>     | PRP-PICW-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                                |
| 16.03.23   | 1.2         | <b>RESPONSIBILITY: NPD Technologist</b> | <b>Approved By:</b> | National Product Development Manager |
| <b>Product Information – CHOC WHIPPET</b>  |             |   |                     |                                      |

**Product Code:** 42908

**Description:** A beige coloured free flowing powder that is sweet chocolate smelling.

**Intended Use/Abuse:** **CHOC WHIPPET** 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 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, Cocoa Powder 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  
 sbakels@sbakels.co.za  
 A member of the  
 International BAKELS Group

|  |             |   |                     |                                      |
|--|-------------|---|---------------------|--------------------------------------|
| <br><b>Quality<br/>MANAGEMENT SYSTEM</b> |             |   | <b>Doc No.:</b>     | PRP-PICW-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                                |
| 16.03.23   | 1.2         | <b>RESPONSIBILITY: NPD Technologist</b> | <b>Approved By:</b> | National Product Development Manager |
| <b>Product Information – CHOC WHIPPET</b>  |             |   |                     |                                      |

**Product Analysis:**

| Nutritional/Chemical  |             |              | Physical  | Microbiological        |                      |
|---|-------------|--------------|---|------------------------|----------------------|
| <b>Nutrient (Per 100g)</b>                                      | <b>Unit</b> | <b>Value</b> | <b>Appearance:</b><br>Beige powder.<br><br><b>Aroma/flavour:</b><br>Sweet chocolate smelling. | <b>Micro-organisms</b> | <b>Specification</b> |
| 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.

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

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  
 sbakels@sbakels.co.za  
 A member of the  
 International BAKELS Group

|  |             |   |                     |                                      |
|--|-------------|---|---------------------|--------------------------------------|
| <br><b>Quality<br/>MANAGEMENT SYSTEM</b> |             |   | <b>Doc No.:</b>     | PRP-PICW-01                          |
|  |             |   | <b>Page</b>         | 3 of 3                               |
| <b>EFFECTIVE DATE:</b>   | <b>REV:</b> | <b>DEPARTMENT: NPD</b>                  | <b>ISO Clause:</b>  | 7.3.3                                |
| 16.03.23   | 1.2         | <b>RESPONSIBILITY: NPD Technologist</b> | <b>Approved By:</b> | National Product Development Manager |
| <b>Product Information – CHOC WHIPPET</b>  |             |   |                     |                                      |

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



**Compiled By:** \_\_\_\_\_  
Phumzile Ratshidi  
NPD Technologist



**Approved By:** \_\_\_\_\_  
Tebogo Ngcobo  
National Product Development Manager

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  
sbakels@sbakels.co.za  
A member of the  
International BAKELS Group