 Quality MANAGEMENT SYSTEM			Doc No.:	PRP-PIEBM-01
			Page	1 of 3
EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3
25.01.22	1.5	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager
Product Information – EXCEL 600 BREAD MIX				

Product Code: 17158

Description: An off white coloured free flowing powder.

Intended Use/Abuse: **BAKELS EXCEL 600 BREAD MIX** is a composite bread mix designed specifically for the manufacture of reduced mass bread and large pan bread.

Not suitable for consumers suffering with coeliac disease 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: Anti – Caking Agent (E170), Sodium Chloride, Sucrose, Wheat Flour, Soya Flour, Hydrogenated Palm Fat, Emulsifiers [{E472e, Anticaking Agent (E170)}, E481], Preservatives (E282, 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.

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



**Quality
MANAGEMENT SYSTEM**

Doc No.:	PRP-PIEBM-01
Page	2 of 3
ISO Clause:	7.3.3
Approved By:	National Product Development Manager

Product Information – EXCEL 600 BREAD MIX

Nutritional/Chemical			Physical	Microbiological	
Nutrient (Per 100g)	Unit	Value	<u>Appearance:</u>	Micro-organism	Specification
Energy	KJ	643	Off white coloured powder.	TMA	< 100 000 cfu/g
Protein	g	4.3		<u>Aroma/flavour:</u> Bland aroma.	Yeasts
Total Fat	g	9.7	Moulds		< 10 000 cfu/g
• Saturated Fat	g	4.6	Bacillus cereus	< 100 cfu/g	
• Monounsaturated Fat	g	1.1	Total Coliform	< 1000 cfu/g	
• Polyunsaturated Fat	g	2.5	Listeria monocytogenes	Negative	
Ash	g	2.0			
Carbohydrates	g	23			
Total Dietary Fiber	g	0.9			
Total Sugar	g	13			
Calcium	g	22209			
Iron	mg	0.5			
Magnesium	mg	10.4			
Phosphorus	mg	0.6			
Potassium	mg	18.5			
Sodium	mg	162.8			
*Above Nutritional based on calculation not tested. (Calculated on a premix not final product).					


Food Allergens: Soya, Wheat (Gluten).

Country of MNF: South Africa.

Usage Rate: 5% on flour weight.

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

 Quality MANAGEMENT SYSTEM			Doc No.:	PRP-PIEBM-01
			Page	3 of 3
EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3
25.01.22	1.5	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager
Product Information – EXCEL 600 BREAD MIX				

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

Packaging & Labelling: 25 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)

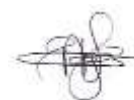
Accept and Rejection: Product will be rejected for the following criteria;

- 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