 BAKELS Quality MANAGEMENT SYSTEM			Doc No.:	PRP-PILCD-02
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EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3
24.03.22	1.4	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager
Product Information – LEAMINGTON CHOC DIP				

Product Name: LEAMINGTON DIP - CHOCOLATE

Product Code: 42310

Description: A pale brown free flowing fine powder that has a sweet cocoa aroma

Intended Use/Abuse: LEAMINGTON DIP - CHOCOLATE provides a suitable dipping agent for sponge squares for the production of chocolate flavoured and coloured Leamington squares.

Requires only the addition of boiling water to make the sauce into which prepared sponge-shapes are dipped and then covered with coconut

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, Cocoa Powder, Modified Starch (E1422), Stabilizer [E407, Sucrose, (E339ii)], Flavouring and Preservative (E202).

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 – LEAMINGTON CHOC DIP

Nutritional/Chemical			Physical	Microbiological		
Nutrient (Per 100g)	Unit	Value	Appearance: Pale brown coloured powder. Aroma/Flavour: Sweet cocoa aroma.	Micro-organism	Unit	Specification
Energy	kJ	1506		Total Plate Count	cfu/g	<10 000
Protein	g	1.5		Yeast Count	cfu/g	<1 000
Total Fat	g	1.0		Mould Count	cfu/g	<1 000
• Saturated Fat	g	0.4		Coliform Count	cfu/g	<100
• Monounsaturated Fat	g	0.2				
• Polyunsaturated Fat	g	0.0				
Ash	g	1.0				
Carbohydrates	g	92.0				
Total Dietary Fiber	g	2.4				
Total Sugar	g	86.0				
Sodium	mg	6.6				
*Above nutritional information based on calculation not tested.						

Food Allergens: None


Country of MNF: South Africa

Usage Rate: 1-part **LEAMINGTON DIP - CHOCOLATE** to 1-part water

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

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Product Information – LEAMINGTON CHOC DIP				

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

Halaal status: Certified the MJC

Kosher Parev certified by Beth Din of Johannesburg

Legal Status: Our product meets the specification and standard laid down in accordance to FOODSTUFF, COSMETICS AND DISINFECTANTS ACT 1972 (ACT NO. 54 of 1972).

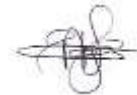
Accept and Rejection: Product will be rejected for the following criteria:

- Non - conforming to product specification
- Wrong Expiry date
- Defective packaging
- Absence of Certificate of Conformance
- Presence of foreign object
- Underweight mass



Compiled By: _____

Phumzile Ratshidi
NPD Technologist



Approved By: _____

Tebogo Ngcobo
National Product Development Manager

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