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28.01.22	1.5	<b>RESPONSIBILITY: NPD Technologist</b>	<b>Approved By:</b>	National Product Development Manager
<b>Product Information – LECITEX 20/30</b>				

**PRODUCT NAME:** LECITEX 20/30

**Product Code:** 19220

**Description:** A pale yellow-coloured, free-flowing powder.

**Intended Use/Abuse:** A composite bread improver containing preservatives, emulsifiers, oxidising agents, yeast food and dough conditioners.

**LECITEX 20/30** is suitable for both white and brown bread.

**Not suitable for consumers suffering with 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:** Sucrose, Preservative (E263), Emulsifier [E570, Preservative (E270), Anti-caking Agent (E341iii)], Modified Starch, Soya Flour, Anti-Caking Agent (E170), Hydrogenated Palm Fat, Oxidizing Agent (E300) and Enzymes (gluten).

**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  
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**ISO Clause:** 7.3.3

28.01.22      1.5      **RESPONSIBILITY: NPD Technologist**

**Approved By:** National Product Development Manager

**Product Information – LECITEX 20/30**

			Physical	Microbiological										
<b>Nutrient</b>	<b>Unit</b>	<b>Value</b>	<p><b>Appearance:</b> Pale yellow-coloured powder</p> <p><b>Aroma/flavour:</b> Bland and neutral aroma</p>	<table border="1"> <thead> <tr> <th>Test</th> <th>Spec</th> </tr> </thead> <tbody> <tr> <td>TPC</td> <td>100 000 cfu/g</td> </tr> <tr> <td>Yeast &amp; Moulds</td> <td>10 000 cfu/g</td> </tr> <tr> <td>Coliforms</td> <td>1 000 cfu/g</td> </tr> <tr> <td>Bacillus cereus</td> <td>Negative</td> </tr> </tbody> </table>	Test	Spec	TPC	100 000 cfu/g	Yeast & Moulds	10 000 cfu/g	Coliforms	1 000 cfu/g	Bacillus cereus	Negative
Test	Spec													
TPC	100 000 cfu/g													
Yeast & Moulds	10 000 cfu/g													
Coliforms	1 000 cfu/g													
Bacillus cereus	Negative													
Energy	KJ	1087												
Protein	g	6.7												
Total Fat	g	12.2												
• Saturated Fat	g	7.9												
• Monounsaturated Fat	g	0.1												
• Polyunsaturated Fat	g	1.0												
Ash	g	10.0												
Carbohydrates	g	37.0												
Total Dietary Fiber	g	0.5												
Total Sugar	g	19.0												
Sodium	mg	308												
*Above nutritional information based on calculation not tested.														

**Food Allergens:** Soya

**Country of MNF:** South Africa.


**Usage Rate:** 1.0% on flour weight (0.3% fat may also be added)

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

**Packaging & Labelling:** 25 kg poly bag. Batch number, PD and BB date.

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<b>Product Information – LECITEX 20/30</b>				

**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)

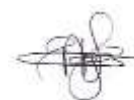
**Accept and Rejection:** Product will be rejected for the following criteria;

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



**Compiled By:** \_\_\_\_\_

Phumzile Ratshidi  
NPD Technologist



**Approved By:** \_\_\_\_\_

Tebogo Ngcobo  
National Product Development Manager

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