 BAKELS Quality MANAGEMENT SYSTEM				
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EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3
10.07.22	1.5	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager
Product Information – MAGWINYA/VETKOEK MIX				

Product Code: 39268

Description: An off-white, free flowing powder.

Intended Use/Abuse: **MAGWINYA/VETKOEK MIX** is a complete mix that only requires the addition of luke warm water and yeast (dry or wet) and is suitable for shorter proofing time. **MAGWINYA/VETKOEK MIX** gives a fluffy texture on the inside and a crispy texture on the outside.

Not suitable for consumers suffering with coeliac disease or other gluten-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: Dextrose, Wheat Protein, Sodium Chloride, Oxidizing Agent 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 – MAGWINYA/VETKOEK MIX				

Nutritional/Chemical			Physical	Microbiological	
Nutrient (Per 100g)	Unit	Value	<u>Appearance:</u> Off-white powder. <u>Aroma/flavour:</u> Neutral aroma.	Micro-organism	Specification
Energy	kJ	1467		TPC	<10 000 cfu/g
Protein	g	11.8		Yeast	<1 000 cfu/g
Total Fat	g	2.2		Mould	<1 000 cfu/g
• Saturated Fat	g	0.8		Salmonella spp.	Negative/25g
• Monounsaturated Fat	g	0.3		Coliforms	<100 cfu/g
• Polyunsaturated Fat	g	1.0		E.Coli	Absent
Ash	g	1.0		Listeria	Negative
Carbohydrates	g	70		Monocytogenes	
Total Dietary Fiber	g	5.0			
Total Sugar	g	13			
Sodium	mg	513.2			
*Above nutritional information is based on calculation not tested.					

Food Allergens: Gluten (wheat)


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 – MAGWINYA/VETKOEK MIX				

Packaging & Labelling: 12.5 kg poly bag. Batch number, production and best before date.

Halaal status: Certified by MJC.

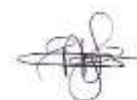
Legal Status: Our product meets the specification and standard laid down in accordance to FOODSTUFF, COSMETICS AND DISINFECTANTS ACT 1972 (ACT NO.54 of 1972)

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 objects.
- Underweight mass.



Compiled By: _____
Phumzile Ratshidi
NPD Technologist



Approved By: _____
Tebogo Ngcobo
National Product Development Manager

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