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EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3
22.04.20	1.5	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager
Product Information – MIELIE BREAD FULL MIX				

Product Code: 39932

Description: A yellowish coloured powder with an even distribution of Maize Grits and selected seed.

Intended Use/Abuse: **MIELIE BREAD FULL MIX** is a full mix that requires the addition of yeast, water and corn.

(Damaged packaging can result in product contamination. Prevent exposure to air, or strong vapour to maintain organoleptic and sensory properties of the product).

Ingredients: Wheat Flour, Maize Grits, Sucrose, Sunflower Seed, Wheat Gluten, Sodium Chloride, Vegetable Fats and Oils [Palm Oil (Palm Fruit, Palm Seed), Anti – Oxidant: BHA (E320)], Soya Flour, Modified Starch, Preservative (E282), Vegetable Fat and Oil [Canola/Sunflower(BHT) Seed, Emulsifiers (E481,E471), Palm Oil (Palm Fruit, Palm Seed); Anti-Oxidant: BHA (E320)], Colourant (E100), 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
 sbakels@sbakels.co.za
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22.04.20

1.5

RESPONSIBILITY: NPD Technologist

Approved By:

National Product
Development Manager

Product Information – MIELIE BREAD FULL MIX

Nutritional/Chemical			Physical	Microbiological	
Nutrient (Per 100g)	Unit	Value	<u>Appearance:</u> A yellowish powder.	Micro-organisms	Specification
Energy	kJ	860		<u>Aroma/flavour:</u> Neutral aroma.	TMA
Protein	g	8.3	Yeasts		<10 000cfu/g
Total Fat	g	3.3	Moulds	<10 000cfu/g	
• Saturated Fat	g	1.2	Coliforms	<1 000cfu/g	
• Monounsaturated Fat	g	0.6	E.Coli	Negative	
• Polyunsaturated Fat	g	1.1			
Ash	g	1.0			
Carbohydrates	g	39.0			
Total Dietary Fibre	g	1.0			
Total Sugar	g	0.0			
Sodium	mg	281.6			
*Above nutritional information based on calculation not tested.					

Food Allergens: Wheat (Gluten), Soya.


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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235 Main Rd, Martindale, Johannesburg, Gauteng
Telephone 0027 11 673 2100
sbakels@sbakels.co.za
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22.04.20	1.5	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager
Product Information – MIELIE BREAD FULL MIX				

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

Halaal status: Certified by MJC.

Kosher status: Parev certified by Beth Din of Johannesburg

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

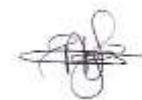
Accept and Rejection: Product will be rejected for the following criteria;

- 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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