 BAKELS Quality MANAGEMENT SYSTEM				
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EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3
17.02.23	1.5	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager
Product Information – MILK TART CUSTARD				

Product Code: 33920

Description: Off white coloured free flowing fine powder.

Intended Use/Abuse: **MILK TART CUSTARD** is a cook up custard powder that has a mild flavour profile designed specially for use in traditional milk tarts.
The functional ingredients in **MILK TART CUSTARD** prevent the custard seeping into the pastry during baking.

(Intended for all types of consumers).


(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, Modified Starch (E1422), Stabilizer [E407, Sucrose, E339 (ii)], Thickeners (410, E415), Sodium Chloride, Flavourings and Colourant (Sodium Chloride, E110, E104).

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 – MILK TART CUSTARD				

Nutritional/Chemical			Physical	Microbiological	
Nutrient (Per 100g)	Unit	Value	<u>Appearance;</u>	Micro-organism	Specification
Energy	kJ	1609	Off - white powder. <u>Aroma/flavour;</u> Sweet smelling <u>Texture/Mouthfeel;</u> Free flowing powder.	Total Plate Count	< 100 000 cfu/g
Protein	g	0.2		Yeasts	<10 000 cfu/g
Total Fat	g	0.0		Moulds	<10 000 cfu/g
• Saturated Fat	g	0.0		Coliforms	<1 000 cfu/g
• Monounsaturated Fat	g	0.0		E.Coli	Negative
• Polyunsaturated Fat	g	0.0			
Ash	g	1.0			
Carbohydrates	g	98.0			
Total Dietary Fiber	g	0.6			
Total Sugar	g	76.0			
Calcium	mg	13.0			
Magnesium	mg	0.7			
Potassium	mg	81.4			
Sodium	mg	222.8			
*Above nutritional information based on calculation not tested.					


Food Allergens: None.

Country of MNF: South Africa.

Usage Rate: As per recipe.

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Product Information – MILK TART CUSTARD				

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

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

Kosher Status: Parev certified by Beth Din of Johannesburg.

Halaal status: Certified by MJC.

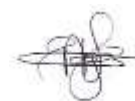
Legal Status: Our product meets the specification and standard laid down in accordance to FOODSTUFF, COSMETICS AND DISINFECTANTS ACT 1972 (ACT NO.54 of 1972)

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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