Quality MANAGEMENT SYSTEM			Doc No.:	PRP-PIBNBCCS-01
			Page	1 of 3
EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3
16.05.23	1.4	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager
Product Information – BAKELS NO-BAKE CARAMEL- CHOC SLICE MIX				

Product Code:	38410
Description:	A pale brown coloured free flowing premix that has an even dispersion of choc nibs, coconut, randomly shaped and sized biscuit pieces with a rich caramel aroma.
Intended Use/Abuse:	A complete mix requiring only the addition of melted MASTERMARG YELLOW and
	water to produce a tasty ready to decorate and eat slice.
	(Damaged packaging can result in product contamination. Prevent
	exposure to air, or strong vapour to maintain organoleptic and sensory
	properties of the product.).

Ingredients:Biscuit pieces [Wheat Flour, Sucrose, Un-Hydrogenated Vegetable Oil (Palm Fruit),
Butter Syrup [Sucrose, Glucose Syrup, Butter (Milk), Emulsifiers (E471, E322
(Soya)), Malic Acid], Butter (Milk), Whey Powder (Milk), Salt, Eggs (2.5%), Raising
Agents (Sodium Acid Pyrophosphate, Sodium Bicarbonate), Skimmed Milk Powder,
Emulsifier (Sunflower Lecithin, Rice Flour, Anti-Caking Agent (E341)), Flour Improver
(Sodium Metabisulphite), Enzyme,Sucrose, Vegetable Fat and Oils [Hydrogenated
Palm Kernel, Emulsifiers (E492) (E322-Sunflower)], Cocoa Powder, Maltodextrin,
Sodium Chloride, Flavouring, Emulsifier (E322) (Soya), , Dextrose, Desiccated
Coconut, Flavouring and Colourant (E150c, Glucose).

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.

17 BA	KE	Quality	Doc No.:	PRP-PIBNBCCS-01	
MANAGEMENT SYSTEM			Page	2 of 3	
EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3	
16.05.23	1.4	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager	
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Product Analysis:

Nutritional/Chemical			Physical	Microbiological		
Nutrient(Per 100g)	Unit	Value	Appearance;			
Energy	kJ	1851	Pale brown coloured	Micro-organism	Specification	
Protein	g	5.2	premix.	Total Plate Count	<10 000cfu/g	
Total Fat	g	14.0		Yeast Count	<1 000cfu/g	
Saturated Fat	g	6.7	Aroma/flavour;	Mould Count	<1 000cfu/g	
Monounsaturated Fat	g	1.9	Rich caramel aroma.	Total Coliforms	<100cfu/g	
Polyunsaturated Fat	g	0.7		<i>E. coli</i> Count	Absent	
Ash	g	0.0		Salmonella spp.	Negative/25g	
Carbohydrates	g	62.0		Listeria	Negative	
Total Dietary Fiber	g	2.6		monocytogenes	Negative	
Total Sugar	g	15.0				
Sodium	mg	205.4				
L		1				
*Above nutritional information based on						
calculation not tested.						

Food Allergens: Wheat, gluten, Milk, Egg, 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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EFFECTIVE DATE: 16.05.23 Packaging &		uct Information – I		Page ISO Clause: Approved By:	3 of 3 7.3.3 National Product Development Mana	
16.05.23	1.4 Produ	RESPONSIBILIT	Y: NPD Technologist	Approved By:		
	Produ	uct Information – I	_			
Packaging &			BAKELS NO-BAKE CARAN			
Packaging &	Labelling	: 6 individual			IX	
			6 individual 2 kg poly sachets packed into a carton. Batch number, production date			
		and best bef	ore date.			
Kosher Statu	IS:	Dairy certifie	d by Beth Din of Johannesb	ourg.		
Halaal status	5:	Certified by I	Certified by MJC.			
-			ur product meets the specification and standard laid down in accordance to DODSTUFF, COSMETICS AND DISINFECTANTS ACT 1972 (ACT NO.54 of 1972)			
			,			
Accept and R	Rejection		Product will be rejected for the following criteria;			
			- conforming to product spe	ecification.		
			ng Expiry date. ective packaging.			
			ence of Certificate of Confor	mance		
			ence of foreign objects.	maneer		
			erweight mass.			
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	1	Mul		, G		
Compiled By:		e Ratshidi	Approved By	y: Tebogo Ngc		

NPD Technologist

National Product Development Manager

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	K	15		
Quality			Doc No.:	PRP-PIBNBCCS-01
MANAGEMENT SYSTEM		Page	4 of 3	
EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3
16.05.23	1.4	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager
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