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| EFFECTIVE DATE: | REV: | DEPARTMENT: NPD | ISO Clause: | 7.3.3 |
| 24.03.22 | 1.3 | RESPONSIBILITY: NPD Technologist | Approved By: | National Product Development Manager |
| | Pro | oduct Information — BAKELS NO-BAKE CHO | COLATE SLICE MIX | |

Product Code: 38400

Description: A dark brown coloured free flowing premix that has an even dispersion of choc nibs,

coconut, randomly shaped and sized biscuit pieces with a rich chocolate aroma.

Intended Use/Abuse: A complete mix requiring only the addition of melted MASTERMARG YELLOW and

water to produce a tasty ready to eat slice.

Not suitable for consumers suffering with coeliac disease, lactose

intolerance, and Egg, Soya 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: 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), Proteolytic Enzyme], Sucrose, Desiccated Coconut, Cocoa Powder, Dextrose, Chockex Nibs [Sucrose, Vegetable Fat and Oils [Hydrogenated Palm Kernel, Emulsifiers (E492) (E322-Sunflower)], Cocoa Powder, Maltodextrin,

Sodium Chloride, Flavouring, Emulsifier (E322) (Soya), and flavouring].

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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| 24.03.22 | 1.3 | RESPONSIBILITY: NPD Technologist | Approved By: | National Product Development Manager |
| Product Information - RAKELS NO-BAKE CHOCOLATE SLICE MIX | | | | |

Product Analysis:

| Nutritional/Chemical | | Physical | Microbiological | | |
|---|------|----------|-----------------|-------------------|---------------|
| Nutrient (Per 100g) | Unit | Value | Appearance; | | |
| Energy | kJ | 1832 | Dark brown | Micro-organism | Specification |
| Protein | g | 6.3 | coloured | Total Plate Count | <10 000cfu/g |
| Total Fat | g | 17.2 | Premix. | Yeast Count | <1 000cfu/g |
| Saturated Fat | g | 12.0 | | Mould Count | <1 000cfu/g |
| Monounsaturated Fat | g | 1.9 | Aroma/flavour; | Total Coliforms | <100cfu/g |
| Polyunsaturated Fat | g | 0.7 | Rich chocolate | E. coli Count | Absent |
| Ash | g | 0.0 | Aroma. | Salmonella spp. | Negative/25g |
| Carbohydrates | g | 62.0 | | Listeria | Negative |
| Total Dietary Fiber | g | 5.5 | | monocytogenes | Negative |
| Total Sugar | g | 17.0 | | | |
| Sodium | mg | 191.6 | | | |
| | | <u> </u> | | | |
| *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

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| Product Information — BAKELS NO-BAKE CHOCOLATE SLICE MIX | | | | |

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

Packaging & Labelling: 6 individual 2 kg poly sachets packed into a carton. Batch number, production date

and best before date.

Kosher Status: Dairy 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.

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| Compiled By: _ | | Approved By: | |

Phumzile Ratshidi Tebogo Ngcobo

NPD Technologist National Product Development Manager

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