



BAKELS

Quality
MANAGEMENT SYSTEM

Doc No.:

PRP-PIOBFM-02

Page

1 of 3

EFFECTIVE
DATE:

REV:

DEPARTMENT: NPD

ISO Clause:

7.3.3

27.05.21

1.5

RESPONSIBILITY: NPD Technologist

Approved By:

National Product
Development Manager

Product Information – OUMA BREAD FULL MIX

Product Code: 39930

Description: Off-white, free-flowing powder.

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

Not suitable for consumers suffering with coeliac disease and 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: Wheat Flour, Sucrose, Sodium Chloride, Wheat Gluten and Preservatives (E263, E282).

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
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A member of the
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Page

2 of 3

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Product Information – OUMA BREAD FULL MIX

Nutritional/Chemical			Physical	Microbiological	
Nutrient (Per 100g)	Unit	Value	<p>Appearance: Off-white powder.</p> <p>Aroma/flavour: Neutral aroma.</p>	Micro-organisms	Specification
Energy	kJ	802		TMA	<100 000cfu/g
Protein	g	5.3		Yeasts	<10 000cfu/g
Total Fat	g	2.5		Moulds	<10 000cfu/g
• Saturated Fat	g	0.6		Coliforms	<1 000cfu/g
• Monounsaturated Fat	g	0.6		E.Coli	Negative
• Polyunsaturated Fat	g	1.3			
Ash	g	1			
Carbohydrates	g	38			
Total Dietary Fibre	g	1.8			
Total Sugar	g	0			
Sodium	mg	348.6			
*Above nutritional information based on calculation not tested.					

Food Allergens: Wheat (Gluten).


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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			Page	3 of 3
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Product Information – OUMA 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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