WANAGEMENT SYSTEM			Doc No.: Page	PRP-PIPABM-01 1 of 3
EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3
24.03.22	1.4	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager
Product Information – PETTINA AMERICAN BROWNIE MIX				

Product Code:	38300
Description:	A rich, cocoa coloured, free flowing powder with an even dispersion of white
	particles and a sweet, rich chocolate aroma.
Intended Use/Abuse:	A premix for the ever popular American Brownie, a rich moist chocolate slice.
	The versatility of PETTINA AMERICAN BROWNIE MIX allows the addition of
	nuts to the basic mix. Extension recipes include a rich Mudcake.
	Not witchle for concurrence offering with cooling discours lasters
	Not suitable for consumers suffering with coeliac disease, lactose-
	intolerance and other Gluten-Milk 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: Sucrose, Wheat Flour, Vegetable Oils [Canola/Sunflower Seed (BHT)], Cocoa Powder, Dextrose, Whey Powder (cow's milk), Sodium Chloride, Colourant (E150c), Raising Agents (E450i, E500), Thickener (E415) and Flavouring.

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BAKELS Quality MANAGEMENT SYSTEM			Doc No.: Page	PRP-PIPABM-01 2 of 3
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Product Information – PETTINA AMERICAN BROWNIE MIX				

Product Analysis:

			Physical	Microbiological	
Nutrient	Unit	Value	Appearance;	Micro-	Specification
Energy	kJ	834	Cocoa coloured	organism	
Protein	g	4.6	powder.	TMA	< 100 000 cfu/g
Total Fat	g	8.8		Yeasts	<10 000 cfu/g
Saturated Fat	g	1.5	<u>Aroma/flavour;</u>	Moulds	<10 000 cfu/g
Monounsaturated Fat	g	1.9	Cocoa aroma.	Coliforms	<1 000 cfu/g
Polyunsaturated Fat	g	4.9		E.Coli	Negative
Ash	g	2.0			
Carbohydrates	g	20.0			
Total Dietary Fiber	g	1.3			
Total Sugar	g	0.0			
Sodium	mg	604.9			
*Above nutritional informat	ion ba	ased on			
alculation not tested.					

Food Allergens:

Wheat (Gluten), Milk.

Country of MNF: South Africa.

Usage Rate: As per recipe.

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1 BA	K	ELS Quality MANAGEMENT SYSTEM	Doc No.: Page	PRP-PIPABM-01 3 of 3
EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3
24.03.22	1.4	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager
Product Information – PETTINA AMERICAN BROWNIE MIX				

Transportation & Storage:	Transport at ambient T°C. Store at cool, dry conditions for up to 12 months.			
Packaging & Labelling:	12.5 kg poly lined bag. Batch number, production date and BB 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 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:

Phumzile Ratshidi NPD Technologist **Approved By:**

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Tebogo Ngcobo

National Product Development Manager

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Quality MANAGEMENT SYSTEM			Doc No.: Page	PRP-PIPABM-01 4 of 3
EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3
24.03.22	1.4	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager
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