TO RA	KE	ELS		
		Quality	Doc No.:	PRP-PIPCM-01
MANAGEMENT SYSTEM		Page	1 of 3	
EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3
28.05.21	1.5	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager

## **Product Information – PETTINA CAKE MIX**

Product Code: 37120

**Description:** An off-white coloured powder that is free from lumps and has a sweet vanilla aroma.

Intended Use/Abuse: A sweet all-purpose cake premix requiring only the addition of eggs, vegetable oil

and water, to produce a tasty, moist, soft eating cake.

The versatility of **PETTINA CAKE MIX** allows additions such as raisins, dates, apples, **BAKELS CHOC NIBS**, **BAKELS ORANGE TOPPING**, **APITO** 

FLAVOURING PASTES, etc. to the basic mix.

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 Oil [Canola/Sunflower (BHT) Seed], Whey Powder

(Cow's Milk), Modified Starch (E1422), Raising Agents, (E500, E450i), Wheat Gluten,

Sodium Chloride, Thickener (E466, E412, Maize Starch), Acidity Regulator (E330)

and Flavouring.

## **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

TO RA	K	ELS		
		Quality	Doc No.:	PRP-PIPCM-01
		MANAGEMENT SYSTEM	Page	2 of 3
EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3
28.05.21	1.5	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager

## **Product Information – PETTINA CAKE MIX**

Nutritional/Chemical				Physical	Microbiological	
Nutrient (Per 100g)	Unit	Value	Appearance:		Micro-	Specification
Energy	kJ	1538		Off white coloured	organism	
Protein	g	6.1		powder.	TMA	< 100 000 cfu/g
Total Fat	g	6.4			Yeasts	<10 000 cfu/g
Saturated Fat	g	1.3		Aroma/Flavour:	Moulds	<10 000 cfu/g
Monounsaturated Fat	g	1.3		Sweet vanilla aroma.	Coliforms	<1 000 cfu/g
Polyunsaturated Fat	g	3.6				-
Ash	g	1.0				
Carbohydrates	g	70.0				
Total Dietary Fiber	g	0.5				
Total Sugar	g	41.0				
Sodium	mg	674.4				
	ı	I				
Above nutritional information	based o	n calculati	ion			
not tested.						

Food Allergens: Wheat (Gluten), Milk.

**Country of MNF:** South Africa.

**Usage Rate:** As per recipe

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		Quality	Doc No.:	PRP-PIPCM-01
MANAGEMENT SYSTEM		Page	3 of 3	
EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3
28.05.21	1.5	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager

## **Product Information – PETTINA CAKE MIX**

**Transportation &Storage:** Transport at ambient T<sup>o</sup>C. Store at cool, dry conditions for up to 12 months.

**Packaging & Labelling**: 12.5 kg poly-lined bag. 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	Te	ebogo Ngcobo	
	NPD Technologist	National Pro	duct Development Manager	

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