<b>BAKELS</b> Quality						
			Doc No.:	PRP-PIPCM-01		
MANAGEMENT SYSTEM		Page	1 of 3			
EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3		
05.04.23	1.5	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager		
Product Information — PETTINA CHEESECAKE MIX						

**Product Code:** 57903

**Description:** A pale yellow premix that is free from lumps and sweet cream cheese aroma

with a hint of lemon.

Intended Use/Abuse: PETTINA CHEESECAKE MIX is an instant cheese cake mix which requires

only the addition of water. The versatility of **PETTINA CHEESECAKE MIX** allows additions of **APITO FLAVOUR PASTES**, canned or fresh fruits,

liqueurs, etc.

Not suitable for consumers suffering with Lactose-intolerance and Soya

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, Full Cream Milk Powder, Skim Milk Powder, Vegetable Oil and/or Fat,

Glucose Syrup, Whipping Agent [(Glucose Syrup, Hydrogenated Vegetable Palm Kernel Fat, Emulsifiers (E471, E472a), Milk Protein, Stabiliser (E340), Anti-Caking Agent (E341)], Vegetable Fat [(Palm Fruit; Anti-Oxidant BHA), Maltodextrin, Lactic Casein (Cow's Milk), Emulsifier (E471), Anti-Caking Agent (E551), Acidity Regulator (E524)], Thickening Agent (E1414), Cheese Powder [Maltodextrin, Vegetable Fat

(Palm Fruit; Antioxidant BHA), Cheese Solids (Cow's Milk), Salt, Emulsifiers (E339,

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.

A member of the International BAKELS Group

BAKELS  Quality  MANAGEMENT SYSTEM			Doc No.: Page	PRP-PIPCM-01 2 of 3
EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3
05.04.23 1.5 <b>RESPONSIBILITY: NPD Technologist</b>		Approved By:	National Product Development Manager	

**Product Information – PETTINA CHEESECAKE MIX** 

E270), Acidity Regulator (E330), Glucose, Sugar, Corn Flour, Colourant (E150c, Glucose), Flavourings, Flavour Enhancer (E627, E631, E621), Whey Powder (Cow's Milk), Skim Milk Powder (Cow's Milk)], Acidity Regulator (E330), Flavourings and Colourant (E160a) (soya).

## **Product Analysis:**

lutritional/Chemical			Physical	Microbiolog	Microbiological	
Nutrient	Unit	Value	Appearance;	Micro-	Specification	
Energy	kJ	1286	Pale yellow premix.	organism		
Protein	g	10.5		TMA	< 10 00000	
Total Fat	g	22.8	Aroma/flavour;		cfu/g	
Saturated Fat	g	6.3	Sweet cheese aroma.	Yeasts	<10 0000 cfu/g	
<ul> <li>Mono-unsaturated</li> </ul>	g	3.4		Moulds	<10 0000 cfu/g	
Fat				Coliforms	<10 000 cfu/g	
Poly-unsaturated Fat	g	5.4			1	
Ash	g	0.0				
Carbohydrates	g	49.0				
Total Dietary Fiber	g	0.0				
Total Sugar	g	30.0				
Sodium	mg	139.6				
*Above nutritional informatical		ased on				

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BAKELS  Quality  MANAGEMENT SYSTEM		Doc No.: Page	PRP-PIPCM-01 3 of 3	
EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3
05.04.23	1.5	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager

**Product Information – PETTINA CHEESECAKE MIX** 

Food Allergens: Milk, Soya.

**Country of MNF:** South Africa.

**Usage Rate:** 1 part **PETTINA CHEESECAKE MIX** to 0.75 parts water

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

**Packaging & Labelling**: 4 kg poly bag. Batch number, production date and best before date.

**Halaal status:** Certified by MJC.

**GMO status:** None GMO

**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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BAKELS					
			Doc No.:	PRP-PIPCM-01	
MANAGEMENT SYSTEM		Page	4 of 3		
EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3	
05.04.23 1.5 RESPONSIBILITY: NPD Technologist		Approved By:	National Product Development Manager		
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Compiled By:		Approved By:	
	Phumzile Ratshidi		Tebogo Ngcobo
	NPD Technologist	National	Product Development Manager

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