 Quality MANAGEMENT SYSTEM			Doc No.:	PRP-PIPICSM-01
			Page	1 of 3
			ISO Clause:	7.3.3
EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	Approved By:	National Product Development Manager
15.02.23	1.5	RESPONSIBILITY: NPD Technologist		
Product Information – PETTINA INSTANT CHOCOLATE SPONGE MIX				

Product Code: 37220

Description: A pale brown-coloured, free-flowing powder that has a sweet chocolate aroma.

Intended Use/Abuse: **PETTINA INSTANT CHOCOLATE SPONGE MIX** is a chocolate sponge mix requiring only the addition of eggs and water. **PETTINA INSTANT CHOCOLATE SPONGE MIX** provides a perfect light chocolate sponge in 10 minutes mixing time and is suitable for sponge cakes, swiss rolls, sponge sheets, cupcakes, etc.

Not suitable to consumers suffering with coeliac disease or any 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: Sucrose, Wheat Flour, Emulsifiers (E475, E471), Maize Starch, Maltodextrin, Cocoa powder, Colourants (E150c), Raising Agents (E500, E450i), Colourants (E133, E110, E122, E104), Thickener (E466, E412) 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 hereafter in existence.

SOUTH BAKELS (PTY) LTD
 235 Main Rd, Martindale, Johannesburg, Gauteng
 Telephone 0027 11 673 2100 Fax 0027 11 477 9073
 sbakels@sbakels.co.za
 A member of the
 International BAKELS Group

 Quality MANAGEMENT SYSTEM				
			Doc No.:	PRP-PIPICSM-01
			Page	2 of 3
EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3
15.02.23	1.5	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager
Product Information – PETTINA INSTANT CHOCOLATE SPONGE MIX				

Nutritional/Chemical			Physical	Microbiological																																												
<table><tr><th>Nutrient</th><th>Unit</th><th>Value*</th></tr><tr><td>Energy</td><td>kJ</td><td>1465</td></tr><tr><td>Protein</td><td>g</td><td>5.4</td></tr><tr><td>Total Fat</td><td>g</td><td>2.9</td></tr><tr><td>• Saturated Fat</td><td>g</td><td>0.1</td></tr><tr><td>• Monounsaturated Fat</td><td>g</td><td>0.1</td></tr><tr><td>• Polyunsaturated Fat</td><td>g</td><td>0.3</td></tr><tr><td>Carbohydrates</td><td>g</td><td>77.0</td></tr><tr><td>Total Dietary Fibre</td><td>g</td><td>1.4</td></tr><tr><td>Total Sugar</td><td>g</td><td>36.0</td></tr><tr><td>Sodium</td><td>mg</td><td>447.5</td></tr></table> <p>*Above nutritional information based on calculation not tested.</p>			Nutrient	Unit	Value*	Energy	kJ	1465	Protein	g	5.4	Total Fat	g	2.9	• Saturated Fat	g	0.1	• Monounsaturated Fat	g	0.1	• Polyunsaturated Fat	g	0.3	Carbohydrates	g	77.0	Total Dietary Fibre	g	1.4	Total Sugar	g	36.0	Sodium	mg	447.5	<p>Appearance:</p> <p>Pale powder</p> <p>Aroma/Flavour:</p> <p>Sweet chocolate aroma</p>	<table><tr><th>Micro-organism</th><th>Specification</th></tr><tr><td>Total Plate Count</td><td><100 000cfu/g</td></tr><tr><td>Yeast Count</td><td><10 000cfu/g</td></tr><tr><td>Mould Count</td><td><10 000cfu/g</td></tr><tr><td>Coliform Count</td><td><1 000cfu/g</td></tr></table>		Micro-organism	Specification	Total Plate Count	<100 000cfu/g	Yeast Count	<10 000cfu/g	Mould Count	<10 000cfu/g	Coliform Count	<1 000cfu/g
Nutrient	Unit	Value*																																														
Energy	kJ	1465																																														
Protein	g	5.4																																														
Total Fat	g	2.9																																														
• Saturated Fat	g	0.1																																														
• Monounsaturated Fat	g	0.1																																														
• Polyunsaturated Fat	g	0.3																																														
Carbohydrates	g	77.0																																														
Total Dietary Fibre	g	1.4																																														
Total Sugar	g	36.0																																														
Sodium	mg	447.5																																														
Micro-organism	Specification																																															
Total Plate Count	<100 000cfu/g																																															
Yeast Count	<10 000cfu/g																																															
Mould Count	<10 000cfu/g																																															
Coliform Count	<1 000cfu/g																																															


Food Allergens: Wheat (gluten)

Country of MNF: South Africa

Usage Rate: As per recipe

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
235 Main Rd, Martindale, Johannesburg, Gauteng
Telephone 0027 11 673 2100 Fax 0027 11 477 9073
sbakels@sbakels.co.za
A member of the
International BAKELS Group

 Quality MANAGEMENT SYSTEM				
			Doc No.:	PRP-PIPICSM-01
			Page	3 of 3
EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3
15.02.23	1.5	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager
Product Information – PETTINA INSTANT CHOCOLATE SPONGE MIX				

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

Packaging & Labelling: 25 kg poly bag. Batch number, PD and best before date.

Kosher Status: Parev 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

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.

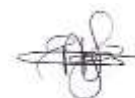
SOUTH BAKELS (PTY) LTD
 235 Main Rd, Martindale, Johannesburg, Gauteng
 Telephone 0027 11 673 2100 Fax 0027 11 477 9073
 sbakels@sbakels.co.za
 A member of the
 International BAKELS Group

 Quality MANAGEMENT SYSTEM			Doc No.:		PRP-PIPICSM-01	
			Page		4 of 3	
			EFFECTIVE DATE:		REV:	DEPARTMENT: NPD
15.02.23		1.5	RESPONSIBILITY: NPD Technologist		Approved By:	National Product Development Manager
Product Information – PETTINA INSTANT CHOCOLATE SPONGE MIX						



Compiled By: _____

Phumzile Ratshidi
NPD Technologist



Approved By: _____

Tebogo Ngcobo
National Product Development Manager

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
 235 Main Rd, Martindale, Johannesburg, Gauteng
 Telephone 0027 11 673 2100 Fax 0027 11 477 9073
 sbakels@sbakels.co.za
 A member of the
 International BAKELS Group