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15.02.23	1.5	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager
Product Information – PETTINA INSTANT SPONGE MIX				

Product Name: Pettina Instant Sponge Mix

Product Code: 37101

Description: An off-white, free-flowing powder that has a sweet aroma.

Intended Use/Abuse: **PETTINA INSTANT SPONGE MIX** is a sponge mix requiring only the addition of eggs and water. **PETTINA INSTANT SPONGE MIX** gives a perfect light 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: Wheat Flour, Sucrose, Emulsifiers [(Rice starch, (E471, E475)], Maltodextrin, Raising Agents (E500, E450i), Modified Starch, Thickener (E466, E412) and

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Flavouring.

Product Analysis:


Nutritional/Chemical			Physical	Microbiological																																											
<table><tr><th>Nutrient</th><th>Unit</th><th>Value</th></tr><tr><td>Energy</td><td>kJ</td><td>1429.0</td></tr><tr><td>Protein</td><td>g</td><td>5.7</td></tr><tr><td>Total Fat</td><td>g</td><td>3.1</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>75.0</td></tr><tr><td>Total Dietary Fibre</td><td>g</td><td>1.2</td></tr><tr><td>Total Sugar</td><td>g</td><td>34.0</td></tr><tr><td>Sodium</td><td>mg</td><td>430.8</td></tr></table>			Nutrient	Unit	Value	Energy	kJ	1429.0	Protein	g	5.7	Total Fat	g	3.1	- Saturated Fat	g	0.1	- Monounsaturated Fat	g	0.1	- Polyunsaturated Fat	g	0.3	Carbohydrates	g	75.0	Total Dietary Fibre	g	1.2	Total Sugar	g	34.0	Sodium	mg	430.8	<p>Appearance: off white powder.</p> <p>Aroma/flavour: Sweet aroma.</p>	<table><tr><th>Micro-organism</th><th>Specification</th></tr><tr><td>TMA</td><td>< 100 000 cfu/g</td></tr><tr><td>Yeasts</td><td><10 000 cfu/g</td></tr><tr><td>Moulds</td><td><10 000 cfu/g</td></tr><tr><td>Coliforms</td><td><1 000 cfu/g</td></tr></table>	Micro-organism	Specification	TMA	< 100 000 cfu/g	Yeasts	<10 000 cfu/g	Moulds	<10 000 cfu/g	Coliforms	<1 000 cfu/g
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<p>*Above nutritional information based on calculation not tested.</p>																																															

Food Allergens:

Wheat (Gluten).

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Product Information – PETTINA INSTANT SPONGE MIX				

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.

Packaging & Labelling: 25 kg poly-lined 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.

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Compiled By:

Phumzile Ratshidi
NPD Technologist



Approved By:

Tebogo Ngcobo
National Product Development Manager

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