Ů B	AK	Quality MANAGEMENT SYSTEM	Doc No.: Page	PRP-PIPM-01 1 of 3
EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3
24.03.22	1.5	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager
Product Information – PETTINA MUFFIN MIX				

PRODUCT NAME: PETTINA MUFFIN MIX

PRODUCT CODE: 38222

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

INTENDED USE/ABUSE: A sweet muffin mix requiring only the addition of eggs, vegetable oil and water, to

produce a tasty, moist, soft eating muffin.

The versatility of PETTINA MUFFIN MIX allows additions such as blueberries, pie

apple etc. to the basic mix.

Not suitable for consumers suffering with coeliac disease and lactose-

intolerance or any other 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)], Whey Powder

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

Sodium Chloride, Thickener (E466, E415), Acidity Regulator (E330) and Flavouring.

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.

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PRODUCT ANALYSIS:

Nutritiona	I/Chem	ical	Physical	Microbiological	
Analysis	Unit	Value	Appearance:	Micro-	Specification
Energy	kJ	1615.59	Off-white coloured powder	organism	
Protein	g	4.88		TMA	<100 000cfu/g
Carbohydrate	g	80.48	Aroma/flavour:	Yeasts	<10 000cfu/g
Sugar	g	44.55	Sweet vanilla aroma	Moulds	<10 000cfu/g
Total Fat	g	6.09		Coliforms	<1 000cfu/g
Cholesterol	g	0.24			
Total Dietary Fibre	g	0.73			
Sodium	mg	597.24			
	-				

FOOD ALLERGENS: Wheat (Gluten), Milk.

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 bag. Batch number, production date and best before date.

KOSHER STATUS: Dairy certified by Beth Din of Johannesburg.

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Product Information – PETTINA MUFFIN MIX				

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

	Alm			
Compiled By:		Approved By:		
	Phumzile Ratshidi	Tebogo	o Ngcobo	
	NPD Technologist	National Product	Development Manager	

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