<b>BAKELS</b> Quality				
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28.05.21	1.3	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager
Product Information – PRINCE CAKE MIX				

Product Code: 38150

**Description:** An off-white coloured powder free from lumps with a sweet aroma and a hint of

butter vanilla.

**Intended Use/Abuse:** A premix for the production of general-purpose cakes and cupcakes.

Requires only the addition of eggs and water.

(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, Vegetable Oils [Canola/Sunflower Seed (BHT)], Modified

Starch, Whey Powder (Cow's Milk), Emulsifier (E475, E471), Raising Agents, (E500,

E450i), Sodium Chloride and flavour.

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 Information – PRINCE CAKE MIX**

## **Product Analysis:**

Nutritional/Chemical			Physical	Microbiological	
Nutrient	Unit	Value	Appearance;	Micro-	Specification
Energy	kJ	954	off white coloured	organism	
Protein	g	5.6	Powder.	TPC	< 10 000 cfu/g
Total Fat	g	6.1	Aroma/flavour;	Yeasts	<1 000 cfu/g
Saturated Fat	g	1.1	Sweet aroma with a	Moulds	<1 000 cfu/g
Monounsaturated Fat	g	1.3	hint of butter vanilla.	Coliforms	<100 cfu/g
Polyunsaturated Fat	g	3.4		E.Coli	Absent
Ash	g	1.0		Salmonella spp.	Negative/25g
Carbohydrates	g	37.0		Listeria	Negative
Total Dietary Fiber	g	2.2		Monocytogenes	
Total Sugar	g	0.0			
Sodium	mg	489.4			
	l				
*Above nutritional information b	ased on				
calculation not tested.					

**Food Allergens:** Wheat, Gluten and 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.

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Product Information – PRINCE CAKE MIX				

Packaging & Labelling: 12.5 kg poly 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.

	Hun			
Compiled By:		Approved By:		
	Phumzile Ratshidi		Tebogo Ngcobo	
	NPD Technologist	Nationa	l Product Development Mana	ner

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