 BAKELS Quality MANAGEMENT SYSTEM				
			Doc No.:	PRP-PIQCM-01
			Page	1 of 3
EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3
15.03.23	1.5	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager
Product Information – QUEEN CUPCAKE MIX				

Product Code: 38146

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, queen cakes and cupcakes. Requires only the addition of eggs, water and oil.

Not intended for consumers suffering with coeliac disease, lactose-intolerance and 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 Oil [Canola/Sunflower (BHT) Seed], Skim Milk Powder (cow's milk), Modified Starch (E1422), Maltodextrin, Emulsifiers (E475, E471), Raising Agents (E500, E450i), Sodium Chloride, Thickener (E466) and Flavourings.

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
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			Doc No.:	PRP-PIQCM-01
			Page	2 of 3
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Product Information – QUEEN CUPCAKE MIX				

Nutritional/Chemical			Physical	Microbiological	
Nutrient	Unit	Value	<u>Appearance:</u> Off white coloured powder. <u>Aroma/flavour:</u> Sweet aroma with a hint of butter vanilla.	Micro-organism	Specification
Energy	kJ	1571		TPC	< 10 000 cfu/g
Protein	g	5.3		Yeasts	<1 000 cfu/g
Total Fat	g	5.9		Moulds	<1 000 cfu/g
• Saturated Fat	g	0.7		Coliforms	<100 cfu/g
• Monounsaturated Fat	g	2.8		E.Coli	Absent
• Polyunsaturated Fat	g	1.9		Salmonella spp.	Negative/25g
Ash	g	1.0		Listeria	Negative
Carbohydrates	g	77.0		Monocytogenes	
Total Dietary Fiber	g	1.9			
Total Sugar	g	45.0			
Sodium	mg	596.3			
*Above nutritional information based on calculation not tested.					

Food Allergens: Milk, Wheat (gluten)

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: 12.5 kg poly bag. Batch number, production date and best before date.

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			Page		3 of 3
EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3	
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Product Information – QUEEN CUPCAKE MIX					

Halaal status: Certified by MJC

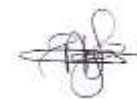
Legal Status: Our product meets the specification and standard laid in accordance to FOODSTUFF, COSMETICS AND DISINFECTANTS ACT 1972 (ACT NO.54 of 1972)

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.



Compiled By: _____
 Phumzile Ratshidi
 NPD Technologist



Approved By: _____
 Tebogo Ngcobo
 National Product Development Manager

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