 Quality MANAGEMENT SYSTEM				
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EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3
15.02.22	1.4	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager
Product Information – RED VELVET CAKE MIX				

PRODUCT NAME: **RED VELVET CAKE MIX**

Product Code: 38170

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

Intended Use/Abuse: **RED VELVET CAKE MIX** is a dark red coloured cake and suitable for sponge cakes and cupcakes.


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 (E475, E471), Maltodextrin, Cocoa Powder, Raising Agents (E500, E450i), Colourants [{E150c, Glucose}, {E122, E133, E110, E104}], Flavourings and Thickener (E466, E412).

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 – RED VELVET CAKE MIX				

Product Analysis:

			Physical	Microbiological		
			<p><u>Appearance:</u></p> <p>Pale powder</p> <p><u>Aroma/flavour:</u></p> <p>Sweet chocolate and Raspberry aroma.</p>			
Nutrient	Unit	Value		Micro	Unit	Spec
Energy	kJ	1479		TMA	cfu/g	<100 000
Protein	g	5.2		Yeast	cfu/g	<10 000
Total Fat	g	4.0		Mould	cfu/g	<10 000
• Saturated Fat	g	0.4				
• Monounsaturated Fat	g	0.0		Coliforms	cfu/g	<1 000
• Polyunsaturated Fat	g	0.3		<i>Salmonella</i> spp.	Per 25g	Not Detected
Ash	g	0.0		<i>Listeria monocytogenes</i>	Per 25g	Negative
Carbohydrates	g	73.0				
Total Dietary Fiber	g	1.1				
Total Sugar	g	35.0				
Sodium	mg	436.3				
*Above nutritional information based on calculation not tested.						


Food Allergens: Wheat (Gluten).

Country of MNF: South Africa

Usage Rate: As per Recipe

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Product Information – RED VELVET CAKE MIX				

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, PD and BB date.

Halaal status: Certified by MJC.

Kosher status: Parev certified by Beth Din of Johannesburg.

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

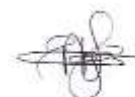
Accept and Rejection: Product will be rejected for the following criteria:

- 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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