

 Quality MANAGEMENT SYSTEM			Doc No.:	PRP-PIRBM-01
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EFFECTIVE DATE:	REV:	DEPARTMENT: Sales	ISO Clause:	7.3.3
21.05.21	1.5	RESPONSIBILITY: Food Technologist	Approved By:	National Product Development Manager
Product Information – RHEINSPITZ BREAD MIX				

Product Code: 39391

Description: A brown coloured free flowing powder that has an even dispersion of crushed coarse wheat and linseeds.

Intended Use/Abuse: **RHEINSPITZ BREAD MIX** is a 50 % premix requiring only the addition of flour, yeast and water. **RHEINSPITZ BREAD MIX** is a brown bread with an infusion of various seeds and flavours to give a dark loaf with a mild malt flavour.

(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, Rye Flour, Crushed Wheat, Linseed, Soya Flour, Sucrose, Sodium Chloride, Malted Barley, Water, Emulsifiers (E471, E472e, E322), Hydrogenated Vegetable Fats, Preservatives (E260, E263). Emulsifiers [E472e, Anti-Caking Agent (E170)], Oxidizing Agent (E300) and Enzymes.

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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 A member of the
 International BAKELS Group



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Product Information – RHEINSPITZ BREAD MIX

Nutritional/Chemical			Physical	Microbiological	
Nutrients (Per 100g)	Unit	Value	Appearance:	Micro-organism	Specification
Energy	kJ	1173	Brown coloured powder. Aroma/flavour: Mild Malt	TMA	< 100 000 cfu/g
Protein	g	9.7		Yeasts	<10 000 cfu/g
Carbohydrates	g	37.7		Moulds	<10 000 cfu/g
Total Sugars	g	5.1		Coliforms	<1 000 cfu/g
Total Dietary Fibre	g	4.3		<i>E.coli</i>	Negative
Total Fat	g	9.04			
• Saturated Fat	g	2.26			
• Mono-Unsaturated Fat	g	2.50			
• Poly-Unsaturated Fat	g	4.28			
Ash	g	1.43			
Moisture	g	37.9			
Sodium	mg	288			

Food Allergens: Gluten (Wheat, Rye, Barley), Soya.

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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RESPONSIBILITY: Food Technologist

Approved By:

National Product
Development Manager

Product Information – RHEINSPITZ BREAD MIX

Packaging & Labelling: 12.5 kg poly lined bag. Batch number, production date and best before date.

Kosher Status: Parev certified by Beth Din of Johannesburg

Halaal status: Certified.

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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