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04.02.22	1.3	<b>RESPONSIBILITY: Food Technologist</b>	<b>Approved By:</b>	National Product Development Manager
<b>Product Information – ROYALTY CHOCOLATE CAKE MIX</b>				

**Product Code:** 38165

**Description:** A pale brown coloured, free flowing powder that has a rich chocolate taste and aroma.

**Intended Use/Abuse:** A general purpose for cakes. Requires only the addition of eggs and water.

**Not suitable for consumers suffering with coeliac disease, lactose-intolerance and Soya 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)], Cocoa Powder, Skim Milk Powder (Cow's Milk), Modified Starch (E1422), Maltodextrin, Emulsifiers (E475, E471), Colourant (E150c), Raising Agents (E500, E450i), Sodium Chloride, Vegetable Fat [Water, Emulsifiers (E471, E472e, E322), Hydrogenated Vegetable Fats, Preservatives (E260, E263)], Flavouring and Thickener (E466).

**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.

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<b>Product Information – ROYALTY CHOCOLATE CAKE MIX</b>				

Nutritional/Chemical			Physical	Microbiological	
Nutrient (Per 100g)	Unit	Value	<b><u>Appearance:</u></b> Pale brown coloured powder.  <b><u>Aroma/flavour:</u></b> Sweet chocolate aroma.	Micro-organism	Specification
Energy	kJ	1074		TMA	< 100 000 cfu/g
Protein	g	3.9		Yeasts	<10 000 cfu/g
Total Fat	g	13.8		Moulds	<10 000 cfu/g
• Saturated Fat	g	2.0		Coliforms	<1 000 cfu/g
• Monounsaturated Fat	g	3.2		<i>E.coli</i>	Negative
• Polyunsaturated Fat	g	7.8			
Ash	g	1.0			
Carbohydrates	g	29.0			
Total Dietary Fiber	g	1.3			
Total Sugar	g	0.0			
Sodium	mg	496.1			
*Above nutritional information based on calculation not tested.					

**Food Allergens:** Wheat (gluten), Soya, 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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<b>Product Information – ROYALTY CHOCOLATE CAKE MIX</b>				

**Packaging & Labelling:** 25 kg poly bag. Batch number, production date and best before.

**Kosher Status:** Dairy certified by Beth Din of Johannesburg.

**Halaal status:** Certified by MJC.

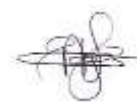
**Legal Status:** Our product meets the specification and standard laid down in accordance to FOODSTUFF, COSMETICS AND DISINFECTANTS ACT 1972 (ACT NO.54 of 1972)

**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.



**Compiled By:** \_\_\_\_\_  
Phumzile Ratshidi  
NPD Technologist



**Approved By:** \_\_\_\_\_  
Tebogo Ngcobo  
National Product Development Manager

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