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11.05.21	2.2	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager
Product Information – BAKELS RUSTIC BAGUETTE MIX 100%				

Product Name: **BAKELS RUSTIC BAGUETTE MIX 100%**

Product Code: 39274

Description: A light brown-coloured, free-flowing powder.

Intended Use/Abuse: **BAKELS RUSTIC BAGUETTE MIX 100%** is a complete mix only requires the addition of water and yeast.

Not suitable for consumers suffering with coeliac disease and other Gluten relates 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, Wheat Sourdough (Wheat Flour, Water, Starter Cultures), Sodium Chloride, Dextrose, Rye Sourdough [Rye Flour, Rye Meal, Acidity Regulator (E270), Starter Cultures], Wheat Sourdough (Wheat Flour, Wheat Malt Flour, Water, Starter Cultures), Vegetable Oil [Canola/Sunflower (BHT) Seed], Enzymes and Oxidizing Agent (E300).

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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A member of the
International BAKELS Group

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Product Information – BAKELS RUSTIC BAGUETTE MIX 100%				

Nutritional/Chemical			Physical	Microbiological	
Nutrient (Per 100g)	Unit	Value	<u>Appearance:</u> Light brown coloured powder. <u>Aroma /flavour:</u> Bland	Micro-organism	Specification
Energy	kJ	1412		Total Plate Count	< 100 000 cfu/g
Protein	g	11.5		Yeasts	<10 000 cfu/g
Total Fat	g	2.7		Moulds	<10 000 cfu/g
• Saturated Fat	g	1.5		Coliforms	<1 000 cfu/g
• Monounsaturated Fat	g	0.8		E.Coli	Negative
• Polyunsaturated Fat	g	0.2			
Ash	g	2.0			
Carbohydrates	g	58.0			
Total Dietary Fiber	g	2.2			
Total Sugar	g	0.0			
Sodium*	mg	347			
*Above nutritional information based on calculation with exception of Sodium (analysed by SANAS – Accredited lab).					


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

Country of MNF: South Africa

Usage Rate: As per recipe

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Product Information – BAKELS RUSTIC BAGUETTE MIX 100%				

Transportation & Storage: Transport at ambient T°C. Store at cool, dry conditions for up to 12 months.

Packaging & Labelling: 12.5 kg poly lined bag. Batch number, PD and BB dates.

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).

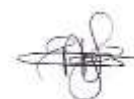
Accept and Rejection: Product will be rejected for the following criteria:

- 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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