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EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3
27.02.23	1.3	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager
Product Information – SB SCONE MIX				

PRODUCT NAME: SB Scone Mix

Product Code: 37620

Description: An off white free flowing powder that has a semi-sweet aroma.

Intended Use/Abuse: **SB SCONE MIX** is a composite mix requiring only the addition of water (Contains No egg). **SB SCONE MIX** gives a light-textured scone which is able to accommodate the addition of cheese, herbs, bacon, dried fruits, etc.

Extension recipes include koeksisters.

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: Wheat Flour, Sucrose, Vegetable Oils [Canola/Sunflower Seed (BHT)], Skim Milk Powder (Cow's Milk), Raising Agents (E500, E450i), Buttermilk Powder, Sodium Chloride, Emulsifiers (E471, E481), Maize Starch, Acidity Regulator (E330), Flavouring and Colourant (E160a) (Soya).

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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Product Information – SB SCONE MIX				


Nutritional/Chemical			Physical	Microbiological	
Nutrient (Per 100g)			Appearance:	Micro-organism	Specification
	Unit	Value	Off white powder.	Total Plate Count	<10 000 cfu/g
Energy	kJ	1557	Aroma/flavour: Semi-sweet aroma.	Yeast Count	<1 000 cfu/g
Protein	g	9.9		Mould Count	<1 000 cfu/g
Total Fat	g	8.2		Coliform Count	<1 000 cfu/g
• Saturated Fat	g	1.7		<i>Salmonella</i> spp.	Negative cfu/25g
• Mono-Unsaturated Fat	g	3.8		<i>Bacillus cereus</i>	<10 cfu/g
• Poly-Unsaturated Fat	g	2.7		<i>Listeria mono.</i>	Absent cfu/g
Ash	g	1.0			
Carbohydrates	g	64			
Total Dietary Fibre	g	3.3			
Total Sugar	g	13			
Calcium	mg	0.3			
Magnesium	mg	0.0			
Phosphorus	mg	0.0			
Potassium	mg	0.3			
Sodium	mg	995.3			
*Above Nutritional information calculated based on a mix (not tested).					

Food Allergens: Wheat (gluten), Soya, Milk

Country of MNF: South Africa

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Product Information – SB SCONE MIX				

Usage Rate: As per Recipe

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

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

Kosher status: Dairy certified by Beth Din of Johannesburg

Halaal status: Certified by MJC

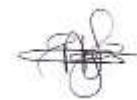
Legal Status: Our product meets the specification and standard laid in accordance to FOODSTUFF, COSMETICS AND DISINFECTANTS ACT 1972 (ACT NO. 54 of 1972).

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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