 BAKELS Quality MANAGEMENT SYSTEM			Doc No.:	PRP-PISBS15%P-01
			Page	1 of 3
EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3
26.01.22	1.5	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager
Product Information – SB SOFT 15% POWDER				

Product Code: 17625

Description: Creamy coloured powder

Intended Use/Abuse: An economical soft roll premix ideal for production of American style hamburger buns, hot dog buns, in addition to a wide range of fancy breads and confectionery lines.

Not intended for consumers suffering with coeliac disease or any gluten-related 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, Anti-caking Agent (E170), Sodium Chloride, Soya Flour, Modified Starch, Wheat Flour, Wheat Gluten, Emulsifier [{E472e, Anticaking agent (E170)}, E471], Malt Flour, 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.

SOUTH BAKELS (PTY) LTD
235 Main Rd, Martindale, Johannesburg, Gauteng
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A member of the
International BAKELS Group



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26.01.22

1.5

RESPONSIBILITY: NPD Technologist

Approved By:

National Product
Development Manager

Product Information – SB SOFT 15% POWDER

Nutritional/Chemical			Physical	Microbiological	
Nutrient	Unit	Value	<u>Appearance:</u>	Micro-organism	Specification
Energy	kJ	1203	Creamy White coloured Powder.	TMA	< 100 000 cfu/g
Protein	g	9.5		<u>Aroma/flavour:</u> Bland and neutral aroma.	Yeasts
Carbohydrates	g	44.1	Moulds		<10 000 cfu/g
Total Sugars	g	7.6	Coliforms	<1 000 cfu/g	
Total Dietary Fibre	g	2.3	E.Coli	Negative	
Total Fat	g	7.42			
• Mono-unsaturated Fat	g	1.04			
• Poly-unsaturated Fat	g	3.05			
Ash	g	2.70			
Moisture	g	34.1			
Sodium	mg	379			

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

Country of MNF: South Africa.

Usage Rate: 15% on the flour weight.


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

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

Kosher Status: Parev certified by Beth Din of Johannesburg

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26.01.22	1.5	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager
Product Information – SB SOFT 15% POWDER				

Halaal status: Certified by MJC

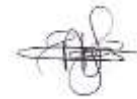
Legal Status: Our product meets the specification and standard laid in accordance to FOODSTUFF, COSMETICS AND DISINFECTANTS ACT 1972 (ACT NO.54 of 1972)

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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