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02.05.23	2.0	<b>RESPONSIBILITY: NPD Technologist</b>	<b>Approved By:</b>	National Product Development Manager
<b>Product Information – SCANDINAVIAN RYE BREAD MIX</b>				

**Product Code:** 39101

**Description:** A dark brown coloured, free flowing powder that has a distinct rye aroma.

**Intended Use/Abuse:** **SCANDINAVIAN RYE BREAD MIX** is a 50:50 mix for a dark rye bread with its own special qualities requiring only the addition of bread flour, yeast and water to produce a tasty dark rye bread.

**Not suitable for consumers suffering with Soya, coeliac disease and any other related 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:** Rye Flour, Malted Barley, Sucrose, Sodium Chloride, Wheat Flour, Soya Flour, Modified Starch, Acidity Regulator (E330), Emulsifiers [{Emulsifier (E570), Preservative (E270), Anti-caking Agent (E341iii)}, {E472e, Anti-Caking Agent (E170)}], Wheat Gluten, Anti-Caking Agent (E170) and Colourant (E150c, Glucose).

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  
 Telephone 0027 11 673 2100 Fax 0027 11 477 9073  
 sbakels@sbakels.co.za  
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**Product Information – SCANDINAVIAN RYE BREAD MIX**

**Product Analysis:**

Nutritional/Chemical			Physical	Microbiological	
Nutrient (Per 100g)	Unit	Value	<u>Appearance:</u>	Micro-organism	Specification
Energy	kJ	1057	Dark brown coloured powder.	TMA	< 100 000 cfu/g
Protein	g	8.3		<u>Aroma/Flavour:</u> Distinct rye aroma.	Yeasts
Carbohydrates	g	48.4	Moulds		<10 000 cfu/g
Total Sugars	g	5.5	Coliforms	<1 000 cfu/g	
Total Dietary Fibre	g	6.7	E.Coli	Negative	
Mono-unsaturated	g	0.14			
Poly-unsaturated	g	0.52			
Ash	g	1.75			
Total Fat	g	1.06			
Moisture	g	33.8			
Sodium	mg	383			

**Food Allergens:** Gluten (Rye, Barley, Wheat), 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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**Product Information – SCANDINAVIAN RYE BREAD MIX**

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

**Kosher Status:** Parev 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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