 BAKELS Quality MANAGEMENT SYSTEM				
			Doc No.:	PRP-PISE4%-01
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EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3
25.01.22	1.4	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager
Product Information – SUPER EXCEL 4%				

Product Code: 17162

Description: A cream coloured free flowing powder.

Intended Use/Abuse: **SUPER EXCEL 4%** is a composite bread improver of superior quality which produces a soft bread with excellent shelf-life. Requires only the addition of yeast, flour and water.

Not suitable for consumers suffering with Soya and coeliac disease or any Gluten-Soya 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: Sodium Chloride, Sucrose, Modified Starch, Soya Flour, Wheat Flour, Hydrogenated Palm Fat, Preservative (E282), Oxidizing Agent (E300) and Enzymes.

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
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Nutritional/Chemical			Physical	Microbiological	
Nutrient (Per 100g)	Unit	Value	<u>Appearance:</u>	Micro-organism	Specification
Energy	KJ	1045	Cream coloured powder. <u>Aroma/flavour:</u> Bland aroma.	TMA	< 100 000 cfu/g
Protein	g	9.5		Yeasts	< 10 000 cfu/g
Carbohydrates	g	47.5		Moulds	< 10 000 cfu/g
Total Sugars	g	7.6		Coliforms	< 1 000 cfu/g
Total Dietary Fibre	g	3.6		E.Coli	Negative
Mono-Unsaturated	g	0.32			
Polyunsaturated	g	0.64			
Ash	g	1.53			
Total Fat	g	1.32			
Moisture	g	36.7			
Sodium	mg	408			

Food Allergens: Soya, Wheat (Gluten).

Country of MNF: South Africa.

Usage Rate: 4% on flour weight.


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

Packaging & Labelling: 25 kg poly lined bag. Batch number, PD and BB date.

Halaal status: Certified by MJC

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Legal Status:

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

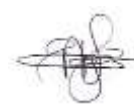
Accept and Rejection:

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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