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07.05.20	1.5	<b>RESPONSIBILITY: NPD Technologist</b>	<b>Approved By:</b>	National Product Development Manager
<b>Product Information – WHITE BREAD FULL MIX</b>				

**Product Code:** 39934

**Description:** A free flowing off-white powder.

**Intended Use/Abuse:** **BAKELS WHITE BREAD FULL MIX** is a complete mix which requires only the addition of yeast and water.

**(Intended for all types of consumers).**


**(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, Sodium Chloride, Sucrose, Anti-Caking Agent (E170), Soya Flour, Vegetable Fat and Oil [Canola/Sunflower(BHT) Seed, Emulsifiers (E481, E471), Palm Oil (Palm Fruit, Palm Seed); Anti-Oxidants - BHA (E320)], Preservatives (E282, E263), Emulsifiers [E472e, Anti-Caking Agent (E170)], Maize Starch, Oxidizing Agent (E300) and Enzymes. Vitamin A Palmitate, Thiamine mononitrate, Riboflavin, Niacinamide, Pyridoxine HCl, Folic acid, Electrolytic iron, Zinc oxide and Diluent.

**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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<b>Product Information – WHITE BREAD FULL MIX</b>				

Nutritional/Chemical			Physical	Microbiological	
<b>Nutrient (Per 100g)</b>	<b>Unit</b>	<b>Value</b>	<b>Appearance:</b> Off white powder.	<b>Micro-organism</b>	<b>Specification</b>
Energy	kJ	881	<b>Aroma/flavour:</b> Neutral.	Total Plate Count	< 100 000 cfu/g
Protein	g	7.4		Yeasts	<10 000 cfu/g
Carbohydrates	g	41.0		Moulds	<10 000 cfu/g
Total Sugars	g	0.0		Coliforms	<1 000 cfu/g
Total Dietary Fibre	g	3.6		E.Coli	Negative
Total Fat	g	1.7			
• Saturated Fat	g	0.6			
• Mono-Unsaturated Fat	g	0.20.			
• Poly-Unsaturated Fat	g	0.8			
Ash	g	1.0			
Sodium	mg	339.9			
*Above nutritional information based on calculation not tested.					

**Food Allergens:** Wheat (Gluten), 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.

**Packaging & Labelling:** 12.5 kg poly lined bag. Batch number, production date and best before date.

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<b>Product Information – WHITE BREAD FULL MIX</b>				

**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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