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15.02.23	1.5	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager	
Product Information – CARAMEL VERMICELLI					

Product Information – CARAMEL VERMICELLI

**PRODUCT NAME: CARAMEL VERMICELLI** 

**Product Code:** 41305

**Description:** Caramel Vermicelli is high quality product made from selected ingredients.

**Intended Use/Abuse:** CARAMEL VERMICELLI is a high-quality product that is suitable for

confectionery and bakery decorating applications. CARAMEL VERMICELLI is

stable and will not "bleed" into the surrounding product.

Not suitable for consumers suffering with 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, Vegetable Fat [Hydrogenated Palm Kernel, Emulsifiers (E492) (E322-

Soya)], Glazing Agent [ Sucrose, Water, Glucose, Thickener (E414), Preservative

(E202)], Emulsifier (E322) (Soya), Cocoa Powder, Colourants (E110, E104) and

Flavouring.

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 – CARAMEL VERMICELLI**

## **Product Analysis:**

Nutritional/Chemical			Physical	Microbiological		gical
Nutrient	Unit	Value	Appearance: Caramel coloured pieces	Micro- organism	Unit	Spec
Energy	kJ	1976	proces	E. Coli	cfu/g	Absent
Protein	g	0.1	Aroma/Flavour:	Coliforms	cfu/g	≤10
Carbohydrates	g	82.0	Sweet caramel taste	TPC	cfu/g	≤10 000
Sugars	g	74.3	Sweet caramer taste	Yeast	cfu/g	≤50
Total Fat	g	16.6	Texture/Mouthfeel:	Mould	cfu/g	≤50
Saturated	g	16.4	Creamy and caramel			
Monounsaturated	g	0.0	creamy and caramer			
Polyunsaturated	g	0.0				
Dietary Fibre	g	0.0				
Sodium	g	0.0				

Food Allergens: Soya

**Country of MNF:** South Arica

**Usage Rate:** As desired

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

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Product Information - CAPAMEL VERMICELLI					

Product Information – CARAMEL VERMICELLI

Packaging & Labelling: 5 kg poly lined bag. Batch number, PD and expiry date.

Certified by MJC Halaal status:

**Legal Status:** Our product meets the specification and standard laid down 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

	Hu			
Compiled By:		Approved By:		
	Phumzile Ratshidi	Tebogo Ngco	obo	
	NPD Technologist	National Product Develo	opment Manager	

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