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24.05.21	1.6	<b>RESPONSIBILITY: NPD Technologist</b>	<b>Approved By:</b>	National Product Development Manager
<b>Product Information – BLACK PETTINICE (FONDANT CAKE ICING)</b>				

**Product Code:** 42264

**Description:** A smooth black coloured icing that is able to be moulded once kneaded.

**Intended Use/Abuse:** **BLACK PETTINICE** is a ready prepared covering for cakes and is suitable for making sugar plaques, modelling, decorating celebration cakes, etc.

**(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:** Sucrose, Glucose, Thickener [Water, E413, Modified Starch (E1422), E414, Preservatives (E260, E202)], Vegetable Fat [Coconut Kernel – Hydrogenated] and Colourant [Water, E124, {Sodium Chloride, E102 (Tartrazine), E133}, E132, E104, Humectant (E1520), Preservative (E202)].

**Product Analysis:**

Nutritional/Chemical	Physical	Microbiological

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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# BAKELS

## Quality MANAGEMENT SYSTEM

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**RESPONSIBILITY: NPD Technologist****Approved By:**National Product  
Development Manager


### Product Information – BLACK PETTINICE (FONDANT CAKE ICING)

<b>Nutrient (Per 100g)</b>			<b>Unit</b>	<b>Value</b>	<b>Appearance:</b> Black Icing.	<b>Micro- organism</b>	<b>Specification</b>
Energy			kJ	1555			
Protein			g	0.0	Yeasts	<10 000 cfu/g	
Total Fat			g	3.6		Moulds	<10 000 cfu/g
• Saturated Fat			g	1.6		Coliforms	<1 000 cfu/g
• Monounsaturated Fat			g	0.7			
• Polyunsaturated Fat			g	0.0			
Ash			g	0.0			
Carbohydrates			g	83.0			
Total Dietary Fiber			g	0.0			
Total Sugar			g	79.0			
Sodium			mg	4.2			
*Above nutritional information based on calculation not tested.							

**Food Allergens:** None.**Country of MNF:** South Africa.**Usage Rate:** As desired. Best results when using tinglide for moulding and rolling.**Transportation &Storage:** Transport at ambient T°C. Store at cool, dry conditions for up to 6 months.

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<b>Product Information – BLACK PETTINICE (FONDANT CAKE ICING)</b>				

**Packaging & Labelling:** 1 kg clear square tubs with clear liner. Batch number, PD and expiry 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 down in accordance to FOODSTUFF, COSMETICS AND DISINFECTANTS ACT 1972 (ACT NO.54 of 1972)

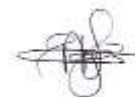
**Accept and Rejection:** Product will be rejected for the following criteria;

- Non - conforming to product specification.
- Wrong Expiry date.
- Defective packaging.
- Absence of Certificate of Conformance.
- Presence of foreign objects.
- Underweight mass.



**Compiled By:** \_\_\_\_\_

Phumzile Ratshidi  
NPD Technologist



**Approved By:** \_\_\_\_\_

Tebogo Ngcobo  
National Product Development Manager

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