 BAKELS Quality MANAGEMENT SYSTEM			Doc No.:	PRP-PIBPRTUF-01
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EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3
23.06.22	1.0	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager
Product Information – BLUE PETTINA RTU FONDANT				

Product Code: 42214

Description: A smooth blue coloured icing fondant that is able to be moulded once kneaded.

Intended Use/Abuse: **BLUE PETTINA RTU FONDANT** 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: Water, Monosaccharides, Vegetable Fat, Modified Starch, Thickening Agent, Preservatives, Flavouring and Colourants.

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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MANAGEMENT SYSTEM**

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23.06.22 1.0 **RESPONSIBILITY: NPD Technologist**

Approved By: National Product Development Manager

Product Information – BLUE PETTINA RTU FONDANT

Nutritional/Chemical			Physical	Microbiological																																		
<table border="1"> <thead> <tr> <th>Nutrient (Per 100g)</th> <th>Unit</th> <th>Value</th> </tr> </thead> <tr> <td>Energy</td> <td>kJ</td> <td>1595</td> </tr> <tr> <td>Protein</td> <td>g</td> <td>0.0</td> </tr> <tr> <td>Total Fat</td> <td>g</td> <td>4.1</td> </tr> <tr> <td> • Saturated Fat</td> <td>g</td> <td>3.9</td> </tr> <tr> <td> • Monounsaturated Fat</td> <td>g</td> <td>0.1</td> </tr> <tr> <td> • Polyunsaturated Fat</td> <td>g</td> <td>0.0</td> </tr> <tr> <td>Ash</td> <td>g</td> <td>0.0</td> </tr> <tr> <td>Carbohydrates</td> <td>g</td> <td>84.0</td> </tr> <tr> <td>Total Dietary Fiber</td> <td>g</td> <td>0.6</td> </tr> <tr> <td>Total Sugar</td> <td>g</td> <td>79.0</td> </tr> <tr> <td>Sodium</td> <td>mg</td> <td>4.6</td> </tr> </table>			Nutrient (Per 100g)	Unit	Value	Energy	kJ	1595	Protein	g	0.0	Total Fat	g	4.1	• Saturated Fat	g	3.9	• Monounsaturated Fat	g	0.1	• Polyunsaturated Fat	g	0.0	Ash	g	0.0	Carbohydrates	g	84.0	Total Dietary Fiber	g	0.6	Total Sugar	g	79.0	Sodium	mg	4.6
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 Appearance: Blue Icing. **Aroma/flavour:** Sweet smelling & taste. | **Micro-organism** | **Specification** || *Above nutritional information based on calculation not tested. | | | TMA | < 100 000 cfu/g |
				Yeasts	<10 000 cfu/g
				Moulds	<10 000 cfu/g
				Coliforms	<1 000 cfu/g


Food Allergens: None.

Country of MNF: South Africa.

Usage Rate: As desired

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Product Information – BLUE PETTINA RTU FONDANT				

Transportation & Storage: Transport at ambient T°C. Store at cool, dry conditions for up to 6 months.

Packaging & Labelling: 1 kg clear plastic round tubs. Batch number, BB and PD.

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)

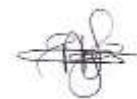
Accept and Rejection: Product will be rejected for the following criteria;

- 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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