 BAKELS Quality MANAGEMENT SYSTEM			Doc No.:	PRP-PIPRTUF-01
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EFFECTIVE DATE:	REV:	DEPARTMENT: Technical	ISO Clause:	7.3.3
02.06.2021	1.4	RESPONSIBILITY: Food Technologist	Approved By:	National Product Development Manager
Product Information – PETTINA RTU FONDANT (CAKE ICING)				

Product Code: 42222

Description: A firm white fondant icing that is able to be moulded and rolled once kneaded.

Intended Use: **PETTINA RTU FONDANT** ready to use prepared covering for cakes and is suitable for making sugar plaques, modelling, celebration cakes, etc.
The superior quality of **PETTINA RTU FONDANT** allows a correctly covered cake to last for months. **PETTINA RTU FONDANT** readily adopts colours and flavours which may be required in a delicate modelling application.

(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, Water, Vegetable Fat [Hydrogenated Palm kernel, Emulsifier (E492)], Thickener (E466), Colourant (E171), Modified Starch (E1422), Flavouring and Preservative (E200).

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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02.06.2021

1.4

RESPONSIBILITY: Food Technologist

Approved By:

National Product
Development Manager

Product Information – PETTINA RTU FONDANT (CAKE ICING)

Nutritional/Chemical			Physical	Microbiological	
Nutrient (Per 100g)	Unit	Value	<p>Appearance: White Icing.</p> <p>Aroma/flavour: Sweet smelling & taste.</p>	Micro-organism	Specification
Energy	kJ	1577		TMA	< 100 000 cfu/g
Protein	g	0.0		Yeasts	<10 000 cfu/g
Total Fat	g	4.4		Moulds	<10 000 cfu/g
• Saturated Fat	g	1.9		Coliforms	<1 000 cfu/g
• Monounsaturated Fat	g	0.8			
• Polyunsaturated Fat	g	0.0			
Ash	g	0.0			
Carbohydrates	g	82.0			
Total Dietary Fiber	g	0.0			
Total Sugar	g	77.0			
Sodium	mg	4.8			
*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 9 months.
Unopened.

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Product Information – PETTINA RTU FONDANT (CAKE ICING)				

Packaging & Labelling: 1 kg lined plastic bucket. Batch number, PD and expiry date.

Halaal status: Certified by MJC

Kosher Status: Parev certified by Beth Din of Johannesburg

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: _____

Kate Netsianda
Food Technologist

Approved By: _____

Tebogo Ngcobo
National Product Development Manager

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