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EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3
25.01.22	1.5	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager
Product Information – PETTINICE ICING RTR (FONDANT CAKE ICING)				

Product Code: 42205

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

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

The superior quality of **PETTINICE ICING** allows a correctly covered cake to last for months, even years! **PETTINICE ICING** 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, Thickener [Water, E413, E414, Modified Starch (E1422), Acidity Regulator (E260), Preservative (E202)], Vegetable Fat (Hydrogenated Coconut Kernel), Flavouring and Colourant (E171).

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
235 Main Rd, Martindale, Johannesburg, Gauteng
Telephone 0027 11 673 2100 Fax 0027 11 477 9073
sbakels@sbakels.co.za
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Approved By:

National Product
Development Manager

Product Information – PETTINICE ICING RTR (FONDANT CAKE ICING)


Product Analysis:

Nutritional/Chemical			Physical	Microbiological																																									
<table border="1"> <thead> <tr> <th>Nutrient</th> <th>Unit</th> <th>Value</th> </tr> </thead> <tr> <td>Energy</td> <td>kJ</td> <td>1630.14</td> </tr> <tr> <td>Protein</td> <td>g</td> <td><0.33</td> </tr> <tr> <td>Total Fat</td> <td>g</td> <td>3.74</td> </tr> <tr> <td>• Saturated Fat</td> <td>g</td> <td>3.66</td> </tr> <tr> <td>• Monounsaturated Fat</td> <td>g</td> <td>0.10</td> </tr> <tr> <td>• Polyunsaturated Fat</td> <td>g</td> <td>0.10</td> </tr> <tr> <td>Trans Fatty Acid</td> <td>g</td> <td><0.10</td> </tr> <tr> <td>Omega 3</td> <td>g</td> <td><0.10</td> </tr> <tr> <td>Omega 6</td> <td>g</td> <td><0.10</td> </tr> <tr> <td>Total Carbohydrate</td> <td>g</td> <td>87.36</td> </tr> <tr> <td>Dietary Fibre</td> <td>g</td> <td>0.83</td> </tr> <tr> <td>Moisture</td> <td>g</td> <td>7.92</td> </tr> <tr> <td>Ash</td> <td>g</td> <td>0.15</td> </tr> <tr> <td>Sodium</td> <td>mg</td> <td><5.00</td> </tr> </table>	Nutrient	Unit	Value	Energy	kJ	1630.14	Protein	g	<0.33	Total Fat	g	3.74	• Saturated Fat	g	3.66	• Monounsaturated Fat	g	0.10	• Polyunsaturated Fat	g	0.10	Trans Fatty Acid	g	<0.10	Omega 3	g	<0.10	Omega 6	g	<0.10	Total Carbohydrate	g	87.36	Dietary Fibre	g	0.83	Moisture	g	7.92	Ash	g	0.15	Sodium	mg	<5.00
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Tests	Units	Results
Moisture	g/100g	7.84
Ash	g/100	<0.10
Nitrogen	g/100	0.013

 Appearance: White Icing. **Aroma/flavour:** Sweet smelling & taste. | | Micro-organism | Specification | |-------------------------------|---------------| | TPC | <10 000cfu/g | | Yeasts | <50cfu/g | | Moulds | <50cfu/g | | Coliforms | <10cfu/g | | <i>Listeria monocytogenes</i> | Negative | |

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- Food Allergens:** None
- Country of MNF:** South Africa
- Usage Rate:** As desired
- Transportation & Storage:** Transport at ambient T°C. Store at cool, dry conditions for up to 6 months.
- 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.

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RESPONSIBILITY: NPD Technologist

Approved By:

National Product
Development Manager

Product Information – PETTINICE ICING RTR (FONDANT CAKE ICING)

Compiled By: _____

Phumzile Ratshidi
NPD Technologist

Approved By: _____

Tebogo Ngcobo
National Product Development Manager

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