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16.05.23	1.0	<b>RESPONSIBILITY: NPD Technologist</b>	<b>Approved By:</b>	National Product Development Manager
<b>Product Information – CRUMBLE MIX</b>				

**Product Name:** CRUMBLE MIX

**Product Code:** 41345

**Description:** An off-white fine free flowing powder with sweet vanilla aroma and taste.

**Intended Use/Abuse:** CRUMBLE MIX is a convenient mix that can be used as a crumble topping and also as a base.

Damaged packaging can result in product contamination. Prevent exposure to air or strong vapour to maintain organoleptic and sensory properties of the product.

**Ingredients:** Wheat flour, Sucrose, Preservatives and Flavouring.

**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  
235 Main Rd, Martindale, Johannesburg, Gauteng  
Telephone 0027 11 673 2100 Fax 0027 11 477 9073  
sbakels@sbakels.co.za  
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**ISO Clause:** 7.3.3

16.05.23      1.0      **RESPONSIBILITY: NPD Technologist**

**Approved By:** National Product Development Manager

**Product Information – CRUMBLE MIX**

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>1526</td> </tr> <tr> <td>Protein</td> <td>g</td> <td>5.7</td> </tr> <tr> <td>Total Fat</td> <td>g</td> <td>1.1</td> </tr> <tr> <td>- Saturated Fat</td> <td>g</td> <td>0.5</td> </tr> <tr> <td>- Monounsaturated Fat</td> <td>g</td> <td>0.2</td> </tr> <tr> <td>- Polyunsaturated Fat</td> <td>g</td> <td>0.5</td> </tr> <tr> <td>Carbohydrates</td> <td>g</td> <td>84.0</td> </tr> <tr> <td>Total Dietary Fibre</td> <td>g</td> <td>2.4</td> </tr> <tr> <td>Total Sugar</td> <td>g</td> <td>48.0</td> </tr> <tr> <td>Sodium</td> <td>mg</td> <td>2.5</td> </tr> </table>	Nutrient (Per 100g)	Unit	Value	Energy	kJ	1526	Protein	g	5.7	Total Fat	g	1.1	- Saturated Fat	g	0.5	- Monounsaturated Fat	g	0.2	- Polyunsaturated Fat	g	0.5	Carbohydrates	g	84.0	Total Dietary Fibre	g	2.4	Total Sugar	g	48.0	Sodium	mg	2.5
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 **Appearance:** Off-white  **Aroma/flavour:** Sweet vanilla  **Texture/Mouthfeel:** Powder | | Micro-organism | Specification | |----------------|---------------| | TMA            | <10 000cfu/g  | | Yeast          | <1 000cfu/g   | | Mould          | <1 000cfu/g   | | Coliform       | <100cfu/g     | |

**Food Allergens:**                      Wheat (gluten)


**Country of MNF:**                      South Africa

**Usage Rate:**                              Use as desired.

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

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<b>Product Information – CRUMBLE MIX</b>				

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

**Halaal status:** Certified by MJC

**Legal Status:** Our product meets the specification and standard laid in accordance to FOODSTUFF, COSMETICS AND DISINFECTANTS ACT 1972 (ACT NO. 54 of 1972).

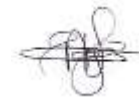
**Accept and Rejection:** Product will be rejected for the following criteria:

- 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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