 Quality MANAGEMENT SYSTEM			Doc No.:	PRP-PIGBS-01
			Page	1 of 3
EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3
10.03.23	1.0	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager
Product Information – BAKELS GARLIC BUTTER FLAVOURED SPRAY				

Product Code: 13562

Description: Flavoured Sunflower oil spray, flavour enhancer.

Intended Use/Abuse: This is spray that is specially formulated to enhance the flavour of garlic and butter on baked goods. Shake well. Hold the can upright about 15-20 cm away from cold surface. Spray as required to achieve desired level of flavour.

Flammable product. Heed warnings on the packaging.

Ingredients: Vegetable Oil (Sunflower Oil), Propellant, Flavours, Colourant (Beta Carotene).

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
 A member of the
 International BAKELS Group



BAKELS

Quality
MANAGEMENT SYSTEM

Doc No.:

PRP-PIGBS-01

Page

2 of 3

EFFECTIVE
DATE:

REV:

DEPARTMENT: NPD

ISO Clause:

7.3.3

10.03.23

1.0

RESPONSIBILITY: NPD Technologist

Approved By:

National Product
Development Manager

Product Information – BAKELS GARLIC BUTTER FLAVOURED SPRAY

Product Analysis:

Nutritional Information		Physical	Microbiological																	
<table border="1"> <thead> <tr> <th>Typical Nutritional Info</th> <th>Per 100g</th> </tr> </thead> <tbody> <tr> <td>Energy (Kj)</td> <td>3699</td> </tr> <tr> <td>Total fat (g)</td> <td>98.5</td> </tr> <tr> <td>Saturated fat (g)</td> <td>9.9</td> </tr> <tr> <td>Trans fat (g)</td> <td>0.1</td> </tr> <tr> <td>Monounsaturated fat (g)</td> <td>32.5</td> </tr> <tr> <td>Polyunsaturated fat (g)</td> <td>57.6</td> </tr> <tr> <td>Sodium (mg)</td> <td>0.0</td> </tr> </tbody> </table>		Typical Nutritional Info	Per 100g	Energy (Kj)	3699	Total fat (g)	98.5	Saturated fat (g)	9.9	Trans fat (g)	0.1	Monounsaturated fat (g)	32.5	Polyunsaturated fat (g)	57.6	Sodium (mg)	0.0	<p>Appearance: Yellow oil liquid</p> <p>Aroma/flavour: Garlic and butter.</p>	Micro-organism	Specification
Typical Nutritional Info	Per 100g																			
Energy (Kj)	3699																			
Total fat (g)	98.5																			
Saturated fat (g)	9.9																			
Trans fat (g)	0.1																			
Monounsaturated fat (g)	32.5																			
Polyunsaturated fat (g)	57.6																			
Sodium (mg)	0.0																			
		Total count aerobic	<100 000 cfu/g																	
			Enterobacteriaceae	Absent																
			Yeasts	<50 cfu/g																
			Moulds	<50 cfu/g																
			Listeria spp	Absent																
			Salmonella spp	Absent																

Food Allergens: None.

Country of MNF: South Africa.

Usage Rate: As desired.


Transportation & Storage: Transport at ambient T°C. Store at ambient temperature not more than 50°C, for up to 24 months from date of manufacturing.

Packaging & Labelling: 500 ml printed Aerosol can. Batch number, Production date and best before date.

Halaal status: Certified by NIHT & MJC.

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
A member of the
International BAKELS Group

 BAKELS Quality MANAGEMENT SYSTEM			Doc No.:	PRP-PIGBS-01
			Page	3 of 3
EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3
10.03.23	1.0	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager
Product Information – BAKELS GARLIC BUTTER FLAVOURED SPRAY				

GMO status: The raw materials of this product may contain genetically modified organisms (GMO). According to regulations 1829/2003/EC and 1830/2003/EC.

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

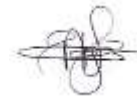
Accept and Rejection: Product will be rejected for the following criteria;

- Non - conforming to product specification.
- Wrong Expiry date.
- Defective packaging.
- Absence of Certificate of Conformance.
- Puncturing of can.
- Underweight mass.



Compiled By: _____

Phumzile Ratshidi
NPD Technologist



Approved By: _____

Tebogo Ngcobo
National Product Development Manager

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
A member of the
International BAKELS Group