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08.09.22	1.3	<b>RESPONSIBILITY: NPD Technologist</b>	<b>Approved By:</b>	National Product Development Manager
<b>Product Information – BAKELS PIZZA TOPPING MIX</b>				

**Product Code:** 73180

**Description:** Homogenous powder that is a blend of red- and cream-coloured particles, in addition to an even blend of dried herbs.

**Intended Use/Abuse:** A complete mix that requires only the addition of water to produce a traditional tomato-based pizza topping.

**(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:** Tomato Powder [Spray Dried Tomato Powder, Starch, Salt, Maltodextrin, Sugar, Flavor Enhancer (E621), Flavors, Citric Acid (E260), Colors, Spices and Anti Caking Agent (E551)], Modified Starch (E1422), Sucrose, Sodium Chloride, Herbs and Dried Onion Flakes.

**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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1.3

RESPONSIBILITY: NPD Technologist

Approved By:

National Product  
Development Manager

### Product Information – BAKELS PIZZA TOPPING MIX

Nutritional/Chemical			Physical	Microbiological	
<b>Nutrient</b>	<b>Unit</b>	<b>Value</b>	<p><b>Appearance:</b></p> <p>Red and cream Coloured powder. Homogenous.</p> <p><b>Aroma/Flavour:</b></p> <p>Tomato spicy, herb aroma.</p>	<b>Micro-organism</b>	<b>Specification</b>
Energy	kJ	853		TMA	< 1 000 000 cfu/g
Protein	g	0.2		Yeasts	<100 000 cfu/g
Total Fat	g	0.1		Moulds	<100 000 cfu/g
• Saturated Fat	g	0.0		Coliforms	<10 000 cfu/g
• Monounsaturated Fat	g	0.0			
• Polyunsaturated Fat	g	0.0			
Ash	g	5.0			
Carbohydrates	g	50.0			
Total Dietary Fiber	g	0.0			
Total Sugar	g	11.0			
Sodium	Mg	2086.3			
*Above nutritional information based on calculation not tested.					

**Food Allergens:**

None.

**Country of MNF:**

South Africa

**Usage Rate:**

1-part **BAKELS PIZZA TOPPING MIX** to 5 parts water

**Transportation and Storage:**

Transport at ambient T°C. Store at cool, dry conditions for up to 12 months.


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<b>Product Information – BAKELS PIZZA TOPPING MIX</b>				

**Packaging and Labelling:** 5 kg poly bag. Batch number, production date and best before 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 in accordance to FOODSTUFF, COSMETICS AND DISINFECTANTS ACT 1972 (ACT NO.54 of 1972).

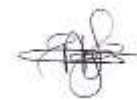
**Accept and Rejection:** Product will be rejected for the following criteria:

- 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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