

UNCONTROLLED WHEN PRINTED**PRODUCT INFORMATION FORM: CHOC WET FONDANT****PRODUCT SPECIFICATION****PRODUCT DETAILS**

Product Name: CHOC WET FONDANT
Product Code: 42528
Product Description: A dark brown sugar paste with chocolate taste.

INGREDIENT LISTING

Sugar, Glucose syrup, Water, 2.5% Fat-reduced Cocoa powder, Vegetable fat (palm kernel, palm, sunflower) – in varying proportions, Preservative (E202), Acidity regulator (E330) and Emulsifier (E322).

RECOMMENDED DECLARATION

Fondant

USAGE / APPLICATION INFORMATION

Choc Wet Fondant is a ready to use fondant that requires only warming prior to application. When set, it provides an attractive glossy coating which can be used for various applications like pastries and confectionaries. Can also be used for filling and decorating.

Usage rate: as required - Warm up to 35°C during processing.

For sensory evaluation:

Taste: Sweet

Colour: Dark brown

Mouth feel: Paste

Aroma: Chocolate

MICROBIOLOGICAL DATA (typical values only)

Test	Typical Value	Method
Total mesophilic count	≤1000 cfu/g	SANS accredited method
Yeast	≤ 10 cfu/g	SANS accredited method
Mould	≤ 10 cfu/g	SANS accredited method

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ALLERGEN DATA				
Allergen	Requires Labelling? Yes/No	Source	Present On Line? Yes/No	Present OnSite? Yes/No
Peanuts and products thereof	No		No	No
Nuts (other than peanuts) and products thereof ¹	No		No	No
Cereals containing gluten (<i>calculated content</i>)	No		No	Yes
Crustaceans and products thereof	No		No	No
Egg and products thereof	No		No	Yes
Fish and products thereof	No		No	No
Soybeans and products thereof	Yes	Soya lecithin	Yes	Yes
Milk and products thereof (including lactose)	No		No	Yes
* Celery and products thereof	No		No	No
* Mustard and products thereof	No		No	No
* Sesame Seeds and product thereof	No		No	Yes
Molluscs and products thereof	No		No	No
* Lupin and products thereof	No		No	No
* Sulphur Dioxide/Sulphites > 10ppm	No		No	Yes

Note: All reasonable precautions that could be expected of a responsible manufacturer have been taken to prevent cross contamination in the raw materials used and in the manufacturing process.

¹ Nut allergens: Almond (*Amygdalus communis* L.), Hazelnut (*Corylus avellana*), Walnut (*Juglans regia*), Cashew (*Anacardium occidentale*), Pecan nut (*Carya illinoensis* (Wangenh, K. Koch), Brazil nut (*Bertholletia excelsa*), Pistachio nut (*Pistacia vera*), Macadamia nut and Queensland nut (*Macadamia ternifolia*) and products thereof

Conforms to EU Directive 2003/89/CE as amended. ²

² The list of allergens indicated above have been compiled in line with EU Legislation and are included due to the fact that South Bakels are audited in line with FSA Quality Standards.

The ingredients marked with an asterisk* are not recognised allergens according to the South African Regulations Relating to the Labelling And Advertising Of Foodstuffs (R146/2010) and therefore are declared for Information purposes only.

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SUITABILITY DATA		
	Yes = Suitable, No = Unsuitable	Comment
Vegetarian (Ova-Lacto) (Consumes milk & eggs)	Yes	Contains no meat, eggs, milk, honey etc.
Vegan (No meat, milk, eggs, honey)	Yes	Contains no meat, eggs, milk, honey etc.
	Certified / Not Certified	Comment
Kosher	Certified	Parev
Halaal	Certified	MJC
Organic	Not certified	

NUTRITION INFORMATION		
Nutrient	Typical Value	Unit
Energy in kJ	1502	kJ/100g
Energy in Kcal	-	/100g
Total Carbohydrates	83.5	g/100g
Available Carbohydrates	82.6	g/100g
Carbohydrates as Sugars	73.5	g/100g
Carbohydrates as Starch	0.3	g/100g
Total Fat	2.1	g/100g
Saturated Fat	0.6	g/100g
Monounsaturated Fat	1.2	g/100g
Polyunsaturated Fat	0.2	g/100g
Protein	0.6	g/100g
Moisture	-	g/100g
Dietary Fibre	0.9	g/100g
Sodium (mg)	0	mg/100g
Ash	-	g/100g
Calcium	-	mg/100g
Ethanol (alcohol)	-	g/100g
Data Source		
Reference values	Theoretical values are based on raw material nutritional data as supplied and should only be used for guideline purposes.	

PROCESS SUMMARY

As per manufacturers process flow

UNCONTROLLED WHEN PRINTED**PRODUCT INFORMATION FORM: CHOC WET FONDANT****COUNTRY OF ORIGIN**

Belgium

GENETICALLY MODIFIED MATERIALSDoes the product require labelling as genetically modified under current local labelling regulations? **No****IONISING RADIATION**Does the product require labelling as Irradiated or contain any irradiated ingredients under current local labelling regulations? **No****RECOMMENDED SHELF-LIFE & STORAGE:****Transport & Storage Conditions:**

Transportation vehicles to be clean, free from pests and foreign odours.

Keep dry in closed original packaging in a clean environment. Optimum temperature of 15-25°C.

Shelf-Life (Closed Pack): 12 months**PACKAGING****Pack Size (Net):** 12.5 kg**No. units per pallet:** per customer's order**Pack Type Inner:** plastic bag**Pack Type Outer:** Carton**Pallet Type:** Wooden with slip sheet**LABELLING**

Containers are clearly marked with product name, item code, batch number, product weight and date of manufacture, date of expiry.

HEALTH & SAFETY DATA

If product comes into contact with eyes, flush well with water.

If product comes into contact with skin, wash well with warm soapy water. Seek medical advice if necessary.

UNCONTROLLED WHEN PRINTED**PRODUCT INFORMATION FORM: CHOC WET FONDANT****LEGISLATION & WARRANTY STATEMENT**

The product will be manufactured and packaged in accordance with all current, relevant local legislation. The information stated is provided in good faith. It is based upon the product formulation, the data provided by our raw material suppliers and the factory of manufacture at the date of issue of this specification. It is the responsibility of the user to ensure this information is appropriate and complete with respect to the specific use intended for the product. Local national regulations should be consulted for the intended specific application and declaration as legislation may vary from country to country.

CONFIDENTIALITY

This document and the information contained within it remains the property of Bakels Group and must not be disclosed to any third party without prior written permission of the company.

AUTHORISATION**Authorised on behalf of South Bakels**

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Position: NPD Technologist

Date: 15th July 2024

Please note if the specification is not returned, signed within 28 days of the above date South Bakels will assume acceptance of this document.