

 Quality MANAGEMENT SYSTEM			Doc No.:	PRP-PIBCFMB-01
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EFFECTIVE DATE:	REV:	DEPARTMENT: Technical	ISO Clause:	7.3.3
05.05.20	1	RESPONSIBILITY: Food Technologist	Approved By:	National Technical Manager
Product Information – BAKELS CAPPUCCINO FLAVOURED MUFFIN BATTER				

Product Code: 38243

Description: A light brown coloured muffin batter with an even distribution of choc nibs and a distinct coffee aroma.

Intended Use/Abuse: An easy to use cappuccino muffin batter packed in polypropylene tubes for piping into muffin pans then baking. Requires freezing and thawing.

(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: Water, Sucrose, Wheat Flour, Vegetable Oils [Canola/Sunflower Seed (BHT)], Sucrose, Vegetable Fat and Oils [Hydrogenated Palm Kernel, Emulsifiers (E492) (E322-Sunflower)], Cocoa Powder, Maltodextrin, Sodium Chloride, Flavouring, Emulsifier (E322) (Soya), Whole Egg Powder, Raising Agents (E450i, E500), Anti-Caking Agents (E170), Chicory, Dextrins, Coffee, Maltose, Modified Maize Starch, Water, Propylene Glycol (E1520), Emulsifiers (E570), Humectant (E422). Sucrose, Dextrose, Emulsifiers (E471, E570), Acidity Regulator (E525), Preservatives (E202), Flavouring, Thickener (E415) 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 staff 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.

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A member of the
International BAKELS Group



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Product Information – BAKELS CAPPUCCINO FLAVOURED MUFFIN BATTER

Nutritional/Chemical	Physical	Microbiological																																													
<p>Typical Nutritional Information</p> <table border="1"> <thead> <tr> <th>Nutrient (Per 100g)</th> <th>Unit</th> <th>Value</th> </tr> </thead> <tbody> <tr> <td>Energy</td> <td align="center">kJ</td> <td align="center">1442</td> </tr> <tr> <td>Protein</td> <td align="center">g</td> <td align="center">4.0</td> </tr> <tr> <td>Total Fat</td> <td align="center">g</td> <td align="center">16.0</td> </tr> <tr> <td> <ul style="list-style-type: none"> • Saturated Fat • Monounsaturated Fat • Polyunsaturated Fat </td> <td align="center">g</td> <td align="center">1.2 8.5 4.9</td> </tr> <tr> <td>Cholesterol</td> <td align="center">g</td> <td align="center">0.0</td> </tr> <tr> <td>Ash</td> <td align="center">g</td> <td align="center">0.0</td> </tr> <tr> <td>Carbohydrates</td> <td align="center">g</td> <td align="center">44.0</td> </tr> <tr> <td>Total Dietary Fiber</td> <td align="center">g</td> <td align="center">1.4</td> </tr> <tr> <td>Total Sugar</td> <td align="center">g</td> <td align="center">24.0</td> </tr> <tr> <td>Sodium</td> <td align="center">mg</td> <td align="center">226.5</td> </tr> </tbody> </table> <p>*Above nutritional information based on calculation not tested.</p>	Nutrient (Per 100g)	Unit	Value	Energy	kJ	1442	Protein	g	4.0	Total Fat	g	16.0	<ul style="list-style-type: none"> • Saturated Fat • Monounsaturated Fat • Polyunsaturated Fat 	g	1.2 8.5 4.9	Cholesterol	g	0.0	Ash	g	0.0	Carbohydrates	g	44.0	Total Dietary Fiber	g	1.4	Total Sugar	g	24.0	Sodium	mg	226.5	<p>Appearance: Light brown coloured batter.</p> <p>Aroma/flavour: Distinct coffee aroma.</p>	<table border="1"> <thead> <tr> <th>Micro-organism</th> <th>Specification</th> </tr> </thead> <tbody> <tr> <td>Total Plate Count</td> <td><3 000cfu/g</td> </tr> <tr> <td>Yeast Count</td> <td><1 000cfu/g</td> </tr> <tr> <td>Mould Count</td> <td><1 000cfu/g</td> </tr> <tr> <td>Total Coliform Count</td> <td><250cfu/g</td> </tr> <tr> <td>Salmonella spp.</td> <td>Negative</td> </tr> </tbody> </table>	Micro-organism	Specification	Total Plate Count	<3 000cfu/g	Yeast Count	<1 000cfu/g	Mould Count	<1 000cfu/g	Total Coliform Count	<250cfu/g	Salmonella spp.	Negative
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Food Allergens: Wheat, Gluten, Soya, Egg.

Country of MNF: South Africa

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Product Information – BAKELS CAPPUCCINO FLAVOURED MUFFIN BATTER

- Usage Rate:** Deposit and bake
- Transportation & Storage:** Keep frozen for up to 6 months.
- Packaging & Labelling:** 8 X 850 g polypropylene tubes packed in a carton. Batch number, PD and BB 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: _____
Kate Netsianda
Food Technologist

Approved By: _____
Anneri Louw
National Technical Manager

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