BAKELS				
Quality			Doc No.:	PRP-PISSRFM-01
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EFFECTIVE DATE:	REV:	DEPARTMENT: Technical	ISO Clause:	7.3.3
22.02.21	1.0	RESPONSIBILITY: Food Technologist	Approved By:	National Product Development Manager
Product Information – SOFT & SWEET ROLL FULL MIX				

Product Code:	39942
Description:	An off-white coloured powder.
Intended Use/Abuse:	SOFT & SWEET ROLL FULL MIX is a complete mix for the production of American style hamburger and hot dog buns. Requires the addition of yeast and water.
	(Intended for all types of consumers).
	(Damaged packaging can result in product contamination. Prevent
	(Damaged packaging can result in product contamination. Prevent exposure to air, or strong vapour to maintain organoleptic and sensory properties of the product.).

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 A member of the International BAKELS Group

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Product Information – SOFT & SWEET ROLL FULL MIX				

Nutritional/Chemical			Physical	Microbiological	
Nutrient (Per 100g)	Unit	Value	Appearance;	Micro- Specificatio	
Energy	kJ	900	Off white powder.	organism	
Protein	g	7.8		TPC	< 100 000 cfu/g
Total Fat	g	3.0	<u>Aroma/flavour;</u>	Yeasts	<10 000 cfu/g
Saturated Fat	g	1.2	Neutral.	Moulds	<10 000 cfu/g
Monounsaturated Fat	g	0.7		Coliforms	<1 000 cfu/g
Polyunsaturated Fat	g	0.7		Bacillus cereus	<100 cfu/g
Ash	g	1.0			(Not detected)
Carbohydrates	g	42		Listeria	Negative
Total Dietary Fiber	g	1.3		monocytogenes	
Total Sugar	g	0.0			
Calcium	mg	29.5			
Iron	mg	0.1			
Magnesium	mg	0.6			
Phosphorus	mg	2.6			
Potassium	mg	1.5			
Sodium	mg	225.2			
*Above nutritional information obtained baked finished product not teste		d based on			

Food Allergens:

Soya, Wheat (Gluten).

Country of MNF:

South Africa.

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Product Information – SOFT & SWEET ROLL FULL MIX				

Usage Rate:	As per recipe.	
Transportation & Storage:	Transport at ambient T°C. Store at cool, dry conditions for up to 9 months.	
Packaging & Labelling:	12.5 kg poly lined bag. Batch number 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. 	
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Compiled By:

Kate Netsianda Food Technologist

Approved By:

Tebogo Ngcobo National Product Development Manager

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