

## **UNCONTROLLED WHEN PRINTED**

## PRODUCT INFORMATION FORM: FERMDOR ACTIVE DURUM

# PRODUCT SPECIFICATION

### PRODUCT DETAILS

Product Name: Fermdor Active Durum

Product Code: 25300

Product Description: A beige free flowing powder.

### **INGREDIENT LISTING**

Wheat sourdough, Dried yeast, Wheat flour, Flour treatment agent (ascorbic acid), Enzymes and Inactive yeast

## RECOMMENDED DECLARATION

**Bread Improver** 

## **USAGE / APPLICATION INFORMATION**

Fermdor Active Durum is a bread improver that requires a dosage rate of 4% on flour weight.

## For sensory evaluation:

Taste: Neutral Colour: Beige

Mouth feel: Powder Aroma: Neutral

MICROBIOLOGICAL DATA (typical values only)				
Test	Typical Value	Method		
Total aerobe mesofilic	≤1 000 000 cfu/g	SANS accredited method		
Yeast	≤ 1000 cfu/g	SANS accredited method		
Mould	≤ 1000 cfu/g	SANS accredited method		
Salmonella	Negative/25	SANS accredited method		

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ALLERGEN DATA					
Allergen	Requires Labelling?	Source	Present On Line?	Present OnSite?	
	Yes/No		Yes/No	Yes/No	
Peanuts and products thereof	No		No	No	
Nuts (other than peanuts) and products thereof <sup>1</sup>	No		No	No	
Cereals containing gluten (calculated content)	Yes	Wheat flour	Yes	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	No		No	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.

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

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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<sup>&</sup>lt;sup>1</sup> Nut allergens: Almond (Amygdalus communis L.), Hazelnut (Corylus avellana), Walnut (Juglans regia), Cashew (Anacardium occidentale), Pecan nut (Carya illinoiesis (Wangenh, K. Koch), Brazil nut (Bertholletia excelsa), Pistachio nut (Pistacia vera), Macadamia nut and Queensland nut (Macadamia ternifolia) and products thereof

<sup>&</sup>lt;sup>2</sup> 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.



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SUITABILITY DATA				
	Yes = Suitable,	Comment		
	No = Unsuitable			
Vegetarian (Ova-Lacto) (Consumes milk &	Yes			
eggs)				
Vegan (No meat, milk, eggs, honey)	Yes			
	Certified / Not Certified	Comment		
Kosher	Suitable	Dairy – not yet certified		
Halaal	Certified	MJC		
Organic	Not certified			

NUTRITION INFORMATION				
Nutrient	Typical Value	Unit		
Energy in kJ	1577	kJ/100g		
Energy in Kcal	-	/100g		
Total Carbohydrates	43.1	g/100g		
Available Carbohydrates	-	g/100g		
Carbohydrates as Sugars	1.2	g/100g		
Carbohydrates as Starch	41.6	g/100g		
Total Fat	4.2	g/100g		
Saturated Fat	2.1	g/100g		
Monounsaturated Fat	0.2	g/100g		
Polyunsaturated Fat	0.2	g/100g		
Protein	25.3	g/100g		
Moisture	-	g/100g		
Dietary Fibre	14.3	g/100g		
Salt	0.083	g/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 manufacturer's process flow

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#### **GENETICALLY MODIFIED MATERIALS**

Does 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.

Product to be stored in its original, unopened, sealed package, in cool, dry, odourless conditions, and away from direct sunlight.

Shelf-Life (Closed Pack): 9 months

## **PACKAGING**

Pack Size (Net): 8 kg

No. units per case: 8 x 1 kg sachets Pack Type Inner: White plastic bag Pack Type Outer: Corrugated carton

### **LABELLING**

Corrugated carton and plastic bags 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 warm water.

If product comes into contact with skin, wash well with hot soapy water.

Seek medical advice if necessary.

## **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.

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## **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**

Name: Phumzile Ratshidi

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Position: NPD Technologist

Date: 23rd April 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.

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