No 4 Pepper Place, Rainbow Park II
Montague Gardens, Cape Town
**Company Registration**
Crown Food Group (Pty) Ltd
1963/001736/07

# COLUMBIT/ANZ PRODUCT SPECIFICATION

| | | | | | |
|---|---|---|---|---|---|
| **PRODUCT CODE** | 4441010 | **PRODUCT NAME** | BILTONG CHAKALAKA HOT ANZ 2KG | **REVISION NO** | 00 |
| **CUSTOMER CODE** | | **CUSTOMER PRODUCT NAME** | BILTONG CHAKALAKA HOT ANZ | | |
| **PRODUCT STATUS** | | ☐ Existing Product | | ☒ New Product | |

| **1. SUPPLIER INFORMATION** | | | |
|---|---|---|---|
| **COMPANY NAME** | Crown Food Group (Pty) Ltd | | |
| **TRADING NAME** | Crown National *and* Crown Ingredient Solutions | | |
| **BUSINESS ADDRESS** | 04 Pepper Place, Rainbow Park II, Montague Gardens, Cape Town | | |
| **POSTAL ADDRESS** | P.O. Box 37200, Chempet, 7442 | | |
| **WEBSITE** | www.crownnational.co.za | | |
| **TECHNICAL CONTACT INFORMATION** | | | |
| **NAME** | Cheryl Basson | **DESIGNATION** | Technical Manager |
| **CONTACT NUMBER** | 021 527 5000 | **FAX NUMBER** | 021 527 5023 |
| **EMAIL** | Cheryl.Basson@crownfood.co.za | | |

**MANUFACTURER (s) (Producer) Information**

*(Complete only when manufacturer or producer is different to supplier, e.g. bought from distributor or agent. List all alternative sources or suppliers.)*

| **COMPANY NAME** | **SITE OF MANUFACTURE (PRODUCTION) (CITY & COUNTRY)** |
|---|---|
| Same as above | Same as above |
| | |

| **2. PRODUCT INGREDIENT INFORMATION** |
|---|
| **LEGAL DESCRIPTION / SUGGESTED LABELLING DESCRIPTION** (Description of the Food) |
| Seasoning used to make dried meat products |
| **INGREDIENT DECLARATION including QUID**<br>*(Full list of ingredients including food additives in descending order, including percentage labelling of characterising components or ingredients [QUID declaration], and full break down of compound ingredients. Ensure all relevant information such as additive numbers are included.)* ***Allergen statement must be included in the end of the declaration*** |
| Flavour Blends {[Salt, Maize Flour, Maize Meal, Colourants (E150c, E172), Flavourings (Celery), Sugar, MSG (Flavour Enhancer (E621), Hydrogenated Vegetable Palm Oil, Anti Caking Agent (E551), Acidity Regulator (E330), Spice Extract (TBHQ (E319), Spices] [Flavouring, Vegetable Oil (Castor, Sunflower, & Canola Oil), Emulsifier (E471), Antioxidant (BHA E320)] [Flavourings, Maltodextrin (Maize), Propylene Glycol (E1520), Modified Starch (E1450), Ascorbic Acid (E300)]}, Salt, Spices, Herb & Spice Extract, MSG (Flavour Enhancer E621), Dextrose, Salt, Dehydrated Vegetables (Garlic, Onion), Preservative (Potassium Sorbate E202), Raising Agent (E500ii), Maize Starch, Maltodextrin (Maize). **May contain traces of Wheat, Milk, Egg, Soy and Sulphites** |

| PRODUCT LABEL INGREDIENT DECLARATION |
|---|
| Flavour Blends {[Salt, Maize Flour, Maize Meal, Colourants (150c,172), Flavourings (Celery), Sugar, Flavour Enhancer (621), Hydrogenated Vegetable Palm Oil, Anti Caking Agent (551), Acidity Regulator (330), Spice Extract (Antioxidant (319)), Spices] [Flavouring, Vegetable Oil (Castor, Sunflower, & Canola Oil), Emulsifier (471), Antioxidant (320)] [Flavourings, Maltodextrin (Maize), Propylene Glycol (1520), Modified Starch (1450), Ascorbic Acid (300)]}, Salt, Spices, Herb & Spice Extract, Flavour Enhancer (621), Dextrose, Salt, Dehydrated Vegetables (Garlic, Onion), Preservative (202), Raising Agent (500ii), Maize Starch, Maltodextrin (Maize). **May contain traces of Wheat, Milk, Egg, Soy and Sulphites** |
| **PROCESSING AIDS**<br>*(Full list of processing aids used in the manufacture of this product and not declared in the ingredient listing – e.g. Carriers / anti foam / divider oil / etc.)* |
| **NONE** |

| 3. PRODUCT APPLICATION / INTENDED USE |
|---|
| ***INTENDED USE*** |
| For used in biltong or dried meat applications or as a seasoning in stews. Spice blend not meant to be consumed as is |
| ***TARGET MARKET*** |
| Adults and children older than 3 years |
| ***VULNERABLE POPULATION*** |
| Children younger than 3 years or allergy sufferers |
| ***POSSIBLE MISUSE*** |
| Storage in direct sunlight and not as per the storage instructions |
| **INSTRUCTIONS FOR USE** (Suggested Recipe / Meatblock / Dosage) |
| ***DOSAGE*** |
| 45 - 50g/kg of cut meat of choice |
| ***RECIPE INGREDIENTS*** |
| N/A |
| ***INSTRUCTIONS*** *(Method)* |
| (1) Cut the meat into strips and weigh.<br>(2) Calculate spice required @45 - 50g/kg of cut meat.<br>(3) Optional: add Worcester sauce or Vinegar @50g-100g/kg meat.<br>(4) Mix the meat and spice well, cover and refrigerate overnight.<br>(5) Hang to dry. |
| ***RECOMMENDED MEAT BLOCK*** |

| Ingredient | Quantity |
|---|---|
| N/A | N/A |
| | |
| | |
| | |
| | |
| **TOTAL** | |

| 4. FOOD IRRADIATION / STERILISATION / MICROBIAL REDUCTION STEPS | | | | | | |
|---|---|---|---|---|---|---|
| **Has this product or any of its components been treated with:** | **Yes* / No** | *** If YES, additional information must be inserted where prompted** | | | | |
| Microbial reduction heating | No | | | | | |
| Steam Sterilisation | **Yes** | Ingredient/s | **Spices** | | | |
| Ionising Radiation | No | Ingredient/s | | Dosage (kGy) | | |
| Ethylene Oxide | No | Ingredient/s | | | | |
| Other fumigants or sterilants | No | Ingredient/s | | Fumigants | | |

| 5. QUALITY PARAMETERS | | | |
|---|---|---|---|
| **Physical Specifications**<br>(Examples may include particle size, shape, specific gravity, metal detection, foreign matter tolerances, physical defect tolerances etc. as appropriate for the product) | | | |
| **Test / Parameter** | **Specification** | **Test Method** | **Included on COA as statement and/or results** (Indicated with X) |
| Appearance | Coarse free flowing blend | FS05.2.04.SOP83 | X |
| Colour | Brown blend | FS05.2.04.SOP83 | X |
| Flavour & Aroma | Salty, spicy beefy flavour with coriander notes and a bite | FS05.2.04.SOP83 | X |
| Particle size | N/A | FS05.2.04.SOP38 | |
| Foreign Matter | N/A | FS05.1.07.1-PR | |
| **Chemical Specifications**<br>(Examples may include Salt, acid, pH, histamine, moisture, brix, Aw, pesticide compliance etc. as appropriate for the product) | | | |
| % Salt | 46.69 – 51.61 | FS05.2.04.SOP39 | X |
| % $SO_2$ | N/A | FS05.2.04.SOP44 | |
| $SO_2$ Residual | N/A | *Outsourced | |
| Brine Viscosity | N/A | FS05.2.04.SOP10 | |
| pH | N/A | FS05.2.04.SOP82 | |
| Brix | N/A | FS05.2.04.SOP11 | |
| Viscosity | N/A | FS05.2.04.SOP117 | |
| Specific Gravity | N/A | FS05.2.04.SOP86 | |
| Spot Nitrite | N/A | FS05.2.04.SOP33 | |
| % Salt in Cure | N/A | FS05.2.04.SOP39 | |
| % Nitrite in Cure | N/A | FS05.2.04.SOP42 | |
| Sodium mg/100g | 22630 | FS05.2.04.SOP125 | |
| % Moisture | N/A | FS05.2.04.SOP32 | |

| | | | |
|---|---|---|---|
| Capsiacin / SHU (HPLC) | N/A | FS05.2.04.SOP27 | |
| aW | N/A | FS05.2.04.SOP81 | |
| % Volatile Oil | N/A | FS05.2.04.SOP49 | |
| Allergen Test: Gluten | <20ppm | *Elisa | X |

**Microbiological Specifications**

* Outsourced to a SANAS accredited laboratory, based on the monitoring of incoming raw materials Microbiological testing/verification of the spice batch pack is done according to a pre-determined schedule based on random selection of final product batches being tested throughout the year.

| **Test / Parameter** | **Specification** | **Test Method** | **Included on COA as statement and/or results** (Indicated with X) |
|---|---|---|---|
| **Total Plate Count cfu/g** | 800000 | FS05.2.04.SOP56 | X |
| **Yeast cfu/g** | 10000 | FS05.2.04.SOP57 | X |
| **Mould cfu/g** | 10000 | FS05.2.04.SOP57 | X |
| **Coliforms cfu/g** | 1000 | FS05.2.04.SOP53 | X |
| ***Escherichia coli*** | ND per 20g | FS05.2.04.SOP54 | X |
| ***Lactobacillus*** | N/A | FS05.2.04.SOP55 | |
| ***Salmonella*** | N/A | *Outsourced | |
| ***Bacillus cereus* cfu/g** | N/A | *Outsourced | |
| ***Clostridium perfringens*** | N/A | *Outsourced | |
| ***Staphyloccocus aureus*** | N/A | *Outsourced | |

## 6. COUNTRY OF ORIGIN

**COUNTRY OF ORIGIN - PRODUCT**

| **Statement** (Select 1 option only) | | **Insert Country Below** | **Specify approx. % Imported Ingredients** | **Specify Country / IES of Imported Ingredients** |
|---|---|---|---|---|
| ☐ | Produce of | | | |
| ☐ | Made in | | | |
| ☒ | Packed South Africa from local and imported ingredients | From local<br>From imported ingredients | 82%<br>18% | China, India, Vietnam Turkey/Egypt, Switzerland, Ukraine/Moroccan, |
| ☐ | Other – specify | | | |

**COUNTRY OF ORIGIN – RAW MATERIAL / COMPONENTS**

| **Ingredients** | **Country of Origin** |
|---|---|
| Flavour Blends | South Africa |
| Salt | South Africa |
| Spices, Herb & Spice Extract | South Africa/Ukraine/Moroccan, India, China Vietnam, Turkey/Egypt |
| MSG (Flavour Enhancer) | China |
| Dextrose | South Africa/China |

| | |
|---|---|
| Salt | South Africa/China |
| Dehydrated Vegetables (Garlic, Onion) | China/India |
| Preservative (Potassium Sorbate) | China |
| Raising Agent | China |
| Maize Starch | South Africa |
| Maltodextrin (Maize) | South Africa |

| **7. STORAGE, PACKAGING & CODING** | | |
|---|---|---|
| **Storage & Transportation** | | |
| **Recommended Storage Conditions** | Unopened | Cool, dry conditions away from direct sunlight, in an insect and pest-free warehouse, well ventilated store room. Temperature: Ambient (18 - 25°C) |
| | Opened | Reseal once opened. Store in cool, dry conditions away from direct sunlight, in an insect and pest-free warehouse. |
| **Shelf Life** | Unopened | 24 months |
| | Opened | Not recommended – reseal once opened |
| **Recommended Transportation Requirements** | | Store and transport in cool, dry conditions away from moisture. Transport in closed vehicles that can protect the product against harsh weather conditions. |
| **Packaging** | | |
| **Packaging** | | **Unit** |
| **Pack Size – Net Weight or Net Volume** | | 2kg |
| **Target Fill Weight (*If applicable)*** | | 2kg |
| Packaging Type | | Packed in a poly/nylon bag |
| Sealing Method | | Heat sealed |
| Tamper Evidence | | Seal broken |
| **General packaging Requirements** | | |
| Is product double bagged? | | ☐-Yes ☐-No |
| What is the colour and micron of the inner bag? | | N/A |
| Are potential foreign objects such as staples avoided in packaging? | | ☒-Yes ☐-No |
| Does the packaging indicate recycling symbols? | | ☐-Yes ☒-No |
| | | |

| **Coding** | | |
|---|---|---|
| General Coding Requirements: | | |
| **Coding** | **Unit** | **Agent or distributor (*If applicable)*** |
| Barcode | EAN: 6002522020232 | TUN: |
| Type of Code (best before date, use by date, date packed, Julian code, baked on code etc.) | Manufacturing and Expiry date is provided on the label.<br>Batch Number for traceability | |
| Method of Coding (sticker, embossed, inkjet, stamped etc.) | Inkjet on Packaging ☐<br>Pre Printed Label ☒ | |
| Format of Code (*Insert an example of the product code)* | **Product Code** 4441010<br>**Batch Number** B0123456<br>**Best Before Date** YYYY/MM/DD | |
| Translation of Code | The batch number is electronically generated and is traceable via Syspro. | |
| If in contact with Food, is coding ink Food grade? | N/A | |

## ADDITIONAL PRODUCT INFORMATION

| 8. DIETARY SUITABLITY | | | |
|---|---|---|---|
| | **Yes* / No** | *** If YES, confirm if certified and attach a copy of certificate** | |
| | | **Yes** | **No** |
| Vegan Suitable<br>(NO meat, milk, eggs, honey) | **Yes** | | |
| Lacto Vegetarian Suitable (contains milk) | **Yes** | | |
| Ovo Vegetarian Suitable<br>(contains egg) | **Yes** | | |
| Ovo Lacto Vegetarian Suitable<br>(contains milk and egg) | **Yes** | | |
| Halaal Suitable | **Yes** | **Yes** | |
| Kosher Suitable | **Yes** | No | |
| Organic Certified | No | No | |
| Hindu Suitable<br>(contains NO beef) | **Yes** | No | |

| **9. MANDATORY ADVISORY OR WARNING STATEMENTS AND DECLARATION**<br>*(A Yes response triggers an advisory or warning statement.)* | |
|---|---|
| **Food / Component** | **Present Yes / No** |
| Aspartame | No |
| Glutamates (MSG, L-glutamic acid, sodium hydrogen L-glutamate, potassium hydrogen L-glutamate, mono potassium glutamate, calcium dihydrogen di-L-glutamate, calcium glutamate, monoammonium glutamate, magnesium diglutamate) | **Yes** |
| Tartrazine | No |
| Phytosterol esters / stanols | No |
| Herbal and botanical extracts<br>*If 'yes' please specify* | No |
| Isomaltulose | No |
| Polyols, Isomalts, Polydextrose (Lactitol, Maltitol, Maltitol syrup, Mannitol, Xylitol, Erythritol, Isomalt, Polydextrose, Sorbitol). *If 'yes' please specify type/s and levels* | No |
| Type | Level (g/100g) |
| N/A | N/A |

**10. MANDATORY DECLARATION OF CERTAIN SUBSTANCES**

*Please insert YES **OR** NO to indicate if the product contains any ingredient, additive or processing aid which has been derived from the food source.*

*All responses trigger additional information. Ensure Cross Contact Details are complete.*

**10.1 ALLERGEN INFORMATION**

| Food | Yes*/ No | *If Yes, additional information must be inserted where prompted | Cross Contact Details | |
|---|---|---|---|---|
| | | | Present on same line Yes/No | Present in same Facility Yes/No |
| Cereals containing gluten & their products namely, wheat, rye, barley, oats, spelt & their hybridised strains | No | Specify name of cereal and type of derivative/s:<br>Has the product been rendered gluten free by processing (no detectable gluten)? Yes / No<br>Has the product been rendered free of all wheat proteins by processing? Yes / No | **Yes** | **Yes** |
| Cereals that do not contain gluten & their products namely, wheat, rye, barley, oats, spelt & their hybridised strains | No | Specify name of cereal and type of derivative/s:<br>Has the product been rendered gluten free by processing (no detectable gluten)? Yes / No<br>Has the product been rendered free of all wheat proteins by processing? Yes / No | **Yes** | **Yes** |
| Soybeans & their products (including soybean oils) | No | Specify type of soybean derivative/s: | **Yes** | **Yes** |
| Milk & milk products | No | Specify type of milk derivative/s: | **Yes** | **Yes** |
| Egg & egg products | No | Specify type of egg derivative/s: | **Yes** | **Yes** |
| Sulphites | **Yes** | Total level of sulphites in product (mg/kg): **<10mg/kg**<br>Specify type of added sulphite/s and additive number/s: **Sulphur Dioxide E220**<br>Total level of sulphites in customer final product (mg/kg) @ recommended dosage: **<10mg/kg** | **Yes** | **Yes** |
| Celery & their products | **Yes** | Specify type of Celery derivative/s:<br>**Celery Seed** | **Yes** | **Yes** |
| Mustard & their products | No | Specify type of Mustard derivative/s: | **Yes** | **Yes** |

| | | | | |
|---|---|---|---|---|
| | | | | |
| Crustacea & crustacea products (shrimp, prawn, crab, lobster and crawfish or crayfish) | No | Specify name (common & scientific) of Crustacea and type of derivative/s: | No | No |
| Molluscs & mollusc products ( abalone or perlemoen, calamari, clams, cockles, mussels, oysters, scallops, whelks, winkles) | No | Specify name (common & scientific) of Molluscs and type of derivative/s: | No | No |
| Fish & fish products (Including fish oils) | No | Specify name (common & scientific) of fish and type of derivative/s: | No | No |
| Peanuts & peanut products (including peanut oil) | No | Specify type of peanut derivative/s: | No | No |
| Lupin & their products | No | Specify type of lupin derivative/s: | No | No |
| Tree nuts & their products (excluding coconut & pine nut) | No | Specify name/s of tree nuts and type of derivative/s: | No | No |

| **ALLERGEN CROSS CONTACT** | | |
|---|---|---|
| Indicate if any of the following is applied in order to manage allergens and minimise allergen cross contact within the manufacturing facility: (Select all the appropriate checkboxes | ☒ validated cleaning procedures swabs/visual/Elisa | ☒ production scheduling |
| | ☐ control of personnel movement in factory | ☒ staff training |
| | ☒ documented procedures and controls | ☒ isolated storage of allergens |
| | ☐ other | |

| **10.2 GMO INFORMATION** (Food produced using gene technology) | |
|---|---|
| Are there any ingredients in this product (including food additives, processing aids and enzymes) which contain or have been derived from genetically modified material or have been produced using the application either directly or indirectly of genetically modified substrates or genetically modified organisms? | |
| ☐ | Does not contain genetically modified ingredients |
| ☐ | Does not contain genetically modified ingredients (at <1% of the final product) |
| ☐ | Contains genetically modified ingredients (at 1 or <5% of the final product) |
| ☐ | Contains genetically modified ingredients (at ≥ 5% of the final product) |
| ☒ | May contain genetically modified ingredients (cannot rule out due to testing constraints) |
| Does this product require labelling in accordance with R.25 of 16 January 2004: Regulations relating to the Labelling of Foodstuffs obtained through Certain Techniques of Genetic Modification? | |

| | |
|---|---|
| ☐ Yes | ☒ No |
| Do any of the genetically modified components of this product have altered characteristics? | |
| ☐ Yes | ☒ No |
| *If 'YES' list the GM components and altered characteristics:* | |
| **GM Component** | **Altered Characteristics** |
| N/A | N/A |

| **11. ADDITIONAL CONSUMER INFORMATION** | | | | |
|---|---|---|---|---|
| **Food / Component** | | **Yes* /No** | ***If YES additional information must be inserted where prompted** | |
| Beef (or bovine) | | No | Specify type/s of beef (or bovine) derivative/s: | |
| | | | Does the cattle feed exclude animal derived products? | |
| | | | Is growth hormones used? | |
| | | | Specify country/ies of origin: | |
| Chicken | | No | Specify type/s of chicken derivative/s: | |
| | | | Does the chicken feed exclude animal derived products? | |
| | | | Is routine antibiotics used as a growth promoter during the chicken production? | |
| | | | Specify source of chicken products (i.e. country and city): | |
| Pork | | No | Specify type/s of pork derivative/s: | |
| | | | Does the pig feed exclude animal derived products? | |
| | | | Specify country/ies of origin: | |
| Gelatine | | No | Specify type (source/species) & Halaal status: | |
| Eggs | | No | Liquid egg ☐ | Shell egg ☐ |
| | | | Free range ☐ | Barn / cage ☐ |
| | | | Pasteurised ☐ | Other ☐ |
| Fruit and vegetables | | No | Used unpeeled ☐<br>Waxed ☐ Other ☐ | Fruit and vegetables |
| Milk and milk products | | No | Is rBST used to produce the milk? | |
| Antioxidants | Added BHA | **Yes** | Specify additive number/s and level/s in mg/kg, ≤200mg/kg: **E320, 0.0001mg/kg** | |
| | Added BHT | No | | |
| | Added TBHQ | **Yes** | Specify additive number/s and level/s in mg/kg, ≤200mg/kg: **E319, 0.06mg/kg** | |
| | Other Antioxidants | **Yes** | Specify Antioxidant/s: **Ascorbic Acid (E300)** | |
| Flavour Enhancers | | **Yes** | Specify flavour enhancer/s and additive number/s: **MSG (Flavour Enhancer (E621)** | |
| Alcohol (Residual) | | No | Specify level % v/v: | |
| Added Fats & Oils | Animal | No | Specify type of fats & oils: | |
| | | | If applicable specify the name of any process used to alter the fatty acid composition: | |
| | Vegetable | **Yes** | Specify types of fats & oils: **Castor, Sunflower, & Canola Oil, Palm Fruit** | |
| | | | Hydrogenated: Yes☒ **Palm Fruit** No☒ | |
| | | | If applicable specify the name of any process used to alter the fatty acid composition: | |
| Allium Genus (Onion, garlic, spring onion, leek, chives etc.) | | **Yes** | Specify name and type of derivative/s: **Garlic, Onion** | |
| Sweeteners (intense, non-nutritive) | | No | Specify types of intense sweetener/s and additive number/s: | |
| Preservatives | | **Yes** | Specify type/s of preservative/s, additive number/s and level/s in mg/kg: **Potassium Sorbate E202, 8140mg/kg in BP** | |
| Seeds (sunflower, poppy, sesame, cottonseed, etc.) | | No | Specify name and type of derivative/s: | |

| | | | |
|---|---|---|---|
| Yeast & Yeast Products (including yeast extracts) | No | Specify type of yeast product/s: | |
| Lupin & their products | No | Yes ☐ No ☐ | |
| Herbs | **Yes** | Irradiated ☐ | |
| | | ☒ Herb | ☐ Herb oil / extracts / oleoresins |
| Spices | **Yes** | Irradiated ☐ | |
| | | ☒ Spice | ☒ Spice oil /extracts / oleoresins |
| Hydrolysed Vegetable Proteins | No | Specify type/s of protein sources (e.g. maize or Soya): | |
| Maize and maize derivatives | **Yes** | | |
| Added Flavourants (If the product is a flavour, answer YES) | **Yes** | Specify type of flavour/s: **Flavour Blend** | |
| | | ☐ Natural ☐ Non-natural/Artificial ☒ Other | |
| Added Colorants (If the product is a colour, answer YES) | **Yes** | **Specify Type(s)** | **Specify Name and Additive number/s** |
| | | ☒ Natural | **Iron Oxide E172** |
| | | ☐ Artificial | |
| | | ☐ Tartrazine | |
| | | ☒ Not defined | **Caramel E150c** |
| Azo Dyes | No | Specify: | |
| Added Salt (If the product is salt, answer YES) | **Yes** | | |
| Added Sugar (If the product is sugar, answer YES) | **Yes** | | |
| Honey & Honey products | No | Specify type/s of honey or honey derivative/s:<br>☐ Badger Friendly ☐ Irradiated<br>☐ Antibiotics used | |
| | | Country of origin? | |
| Cocoa | No | Specify type/s of cocoa or derivative(s): | |
| | | ☐ Utz certified ☐ Rainforest Alliance<br>☐ Fairtrade ☐ Cocoa Life<br>☐ Cocoa Horizons<br>Other, specify<br>Certification number<br>☐ Mass Balance ☐ Chain of custody | |
| | | Country of origin? | |

| Nutrition Information | | | | |
|---|---|---|---|---|
| Servings per package: | | 400 | | |
| Serving Size: | | 5 | g | |
| | Quantity per Serving | | Quantity per 100g | |
| Energy | 25 | kJ | 507 | kJ |
| | 6 | Cal | 121 | Cal |
| Protein | 0.2 | g | 3.6 | g |
| Fat, total | 0.2 | g | 3.9 | g |
| - saturated | 0.1 | g | 1.3 | g |
| Carbohydrate | 3.0 | g | 60.8 | g |
| -sugars | 0.3 | g | 5.8 | g |
| Sodium | 1132 | mg | 22630 | mg |

Quantities stated above are averages only

## 12. REGULATORY INFORMATION

**This product complies with Foodstuffs, Cosmetics and Disinfectants Act 54 of 1972 and its amendments** including**:**

**Additives**

- Regulations relating to miscellaneous additives in Foodstuffs (R1425/2016)
- Regulations governing acids, bases and salts and the amounts thereof that foodstuffs may contain - Amendment (R330/1994)
- Regulations governing acids, bases and salts and the amounts thereof that foodstuffs may contain - Amendment (R1300/1993)
- Regulations governing acids, bases and salts and the amounts thereof that foodstuffs may contain - Amendment (R2128/1992)
- Regulations governing acids, bases and salts and the amounts thereof that foodstuffs may contain - Amendment (R1885/1987)
- Regulations relating to anti-caking agents and the amounts thereof that may be used in foodstuffs - Amendment (R3408/1992)
- Regulations relating to anti-caking agents and the amounts thereof that may be used in foodstuffs - Amendment (R2354/1991)
- Regulations relating to the use of sweeteners in foodstuffs – Amendment (R125/2008)
- Regulations relating to the use of sweeteners in foodstuffs (R3128/1991)
- Regulations relating to food colourants (R1055/1996)
- Regulations governing emulsifiers, stabilisers and thickeners and the amounts thereof that foodstuffs may contain - Amendment (R1145/1995)
- Regulations governing emulsifiers, stabilisers and thickeners and the amounts thereof that foodstuffs may contain - Amendment (R1137/1994)
- Regulations governing emulsifiers, stabilisers and thickeners and the amounts thereof that foodstuffs may contain - Amendment (R68/1993)
- Regulations governing emulsifiers, stabilisers and thickeners and the amounts thereof that foodstuffs may contain - Amendment (R2555/1991)
- Regulations governing the use of certain food additives in certain wheaten and rye products - Amendment (R1144/1995)
- Regulations governing the use of certain food additives in certain wheaten and rye products - Amendment (R1567/1992)
- Regulations governing the use of certain food additives in certain wheaten and rye products - Amendment (R1934/1990)
- Regulations relating to baking powder and chemical leavening substances – Amendment (R123/1991)
- Regulations relating to Preservatives and antioxidants - Amendment (R681/2020)
- Regulations relating to Preservatives and antioxidants - Amendment (R1124/2017)

- Regulations relating to Preservatives and antioxidants (R965/1977)

**Contaminants**

- Regulations governing tolerance for fungus-produced toxins in foodstuffs: Amendment (R987/2016)
- Regulations governing tolerance for fungus-produced toxins in foodstuffs: Amendment (R751/2009)
- Regulations relating to maximum levels for melamine in foodstuffs (R1054/2009)
- Regulations relating to the maximum levels for metals in foodstuffs (R545/2008)
- Regulations governing tolerance for fungus-produced toxins in foodstuffs (R1145/2004)
- Regulations governing certain solvents in foodstuffs: Correction Notice (R315/2006)
- Regulations governing certain solvents in foodstuffs (R911/2001)
- Regulations governing radio activity in foodstuffs (R1931/1990)
- R.230 of 18 February 1977: Mineral hydrocarbons in foodstuffs
- EU Regulation (EC) No 1881/2006 setting maximum levels for certain contaminants in foodstuffs.

**Fortification and other nutritional issues**

- Regulations relating to trans-fat in foodstuffs (R127/2011)
- Regulations relating to food-grade salt (R184/2007)
- Amendment of regulations relating to the fortification of certain foodstuffs (R1206/2008)
- Regulations relating to the fortification of certain foodstuffs (R504/2003)

**Pesticides (maximum residue limit)**

- Regulations governing the maximum limits for pesticide residues that may be present in foodstuffs: Amendment (R119/2020)
- Regulations governing the maximum limits for pesticide residues that may be present in foodstuffs: Amendment (R46/2012)
- Regulations governing the maximum limits for pesticide residues that may be present in foodstuffs: Amendment (R548/2010)
- Regulations governing the maximum limits for pesticide residues that may be present in foodstuffs: Amendment (R1047/2006)
- Regulations governing the maximum limits for pesticide residues that may be present in foodstuffs (R246/1994)
- Regulations governing the maximum limits for veterinary medicine and stock remedy residues that may be present in foodstuffs (R1809/1992)
- Regulation (EC) NO 1107/2009, Codex maximum limits for pesticides –
- EU Regulations – Maximum Residue Levels according to – EC 396/2005 and EC 149/2008

**Heavy Metals**

- Regulations Relating to maximum levels of metals in foodstuffs: Amendment (R588/2018)
- Regulations Relating to maximum levels of metals in foodstuffs: Amendment (R500/2004)

**Microbiological standards**

- Regulations governing microbiological standards for foodstuffs and related matters – Amendment (R706/2011)
- Regulations governing microbiological standards for foodstuffs and related matters (R692/1997) and applicable amendments

**Labelling and advertising**

- Regulations relating to the labelling and advertising of foodstuffs (R146/2010)
- Regulations relating to labelling and advertising of foodstuffs: Amendment (R45/2012)
- Guidelines relating to the labelling and advertising of foodstuffs (applicable to R146/2010 for compliance purposes)
- Regulations relating to labelling and advertising of foodstuffs: Amendment (R1091/2010)
- Regulations relating to the labelling of foodstuffs obtained through certain techniques of genetic modification (R25/2004)
- Regulations relating to labelling and advertising of foodstuffs (R2034/1993)

**Hygiene and related matters**

- Regulations governing general hygiene requirements for food premises and the transport of food (R638/2018)

**Prohibition**

- R. 2554 of 25 October 1991 Regulations prohibiting guar gum as a foodstuff
- R.1408 of 10 October 2003: Regulations relating to the Prohibition of the sale of Comfrey, Foodstuffs containing Comfrey and Jelly Confectionery containing Konjac
- R.219of 7 February 1975: Restriction on the sale of food additives containing nitrite and/or nitrate and other substances
- R.366 of 24 May 2013: Regulations governing Irradiated foodstuffs – Ammendment
- R.1600 of 22 July 1983: Regulations governing Irradiated foodstuffs

## 13. SUPPLIER DECLARATION AND WARRANTY

We hereby certify/acknowledge that:

- ✓ This product complies with all relevant South African legislation applicable to this product category;
- ✓ The accuracy of the product information for food quality, legality, safety and labelling purposes are correct and based on available knowledge (based on current raw material and final product information & testing done);
- ✓ We have undertaken reasonable verification procedures and risk assessments considering all other substances and raw material used and production processes on site;
- ✓ That the product will conform with the product information unless otherwise agreed to with the customer.

| | |
|---|---|
| **Company Name** (Signed for and on behalf of) | Crown Food Group (Pty) LTD |
| **Name (please print)** | Cheryl Basson |
| **Job Title** | Technical Manager |
| **Authorised Signature** |  |
| **Date** | 30 August 2023 |

## 14. CUSTOMER APPROVAL AND AUTHORISATION

| | |
|---|---|
| **Customer Name** (Signed for and on behalf of) | |
| **Name (please print)** | |
| **Designation** | |
| **Authorised Signature** | |
| **Date** | |