



SIZWE FOODS (PTY) LTD

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W Cronje

PRODUCT SPECIFICATION

SORGHUM EEZE 425 - NON-GMO & GLUTEN FREE

Sorghum Eeze 425 Non GMO & gluten free is a pre-cooked product. Together with the hull, sorghum provides a good nutrient structure, its high in fibre and iron and fairly high in protein. Sorghum Eeze 425 Non GMO & gluten free is fairly natural in flavour, sometimes has a slightly sweet taste.

Our products meet the specification and standards laid down by regulation of the Agricultural Product Standards Act, Trade and Metrology Act and Foodstuffs, Disinfectant and Cosmetic Act of South Africa, Regulation governing the maximum pesticides residue R119, Regulation governing maximum of metal in food R588, R692 Regulation governing microbiological standards, Regulations Relating to the Labelling and Advertising of Foodstuffs R146.

Raw material: 100% Sorghum grain from plant origin. Sorghum Eeze 425 Non GMO/Gluten free is manufactured from 100 % sorghum which is a natural product with a good nutrient structure, high in fibre and iron with a fair amount of protein. Specification subjected to the South African maize regulation and control of prohibited substances.

South Africa

Moisture	6-13%
Protein(n x 6.25)	6-11%
Fat	0.5 - 3.0%
Ash	0 - 3%
Fibre (Crude)	5,3 - 6,9%
Carbohydrates	74 - 82%
ENERGY (kJ)*	1418
>710 Micron	0 - 0,3%
>600 Micron	0 - 1%
>425 Micron	3 - 10%
>300 Micron	15 - 30%
Pan	65 - 85%
Particle size	95% through 425µm sieve
Heavy Metal	As per Regulation relating maximum levels of heavy metal
Pesticides Residue	As per Regulation governing the maximum levels of pesticides residue in foodstuffs
Aflatoxins	<0.49

Yeasts and Moulds	<1000/g
Salmonella	Negative in 25g
E.coli	Not detected

Sorghum Eeze 425 Non GMO/Gluten free adapts well to a variety of dishes, because it absorbs flavour well, but it can also be eaten plain. Cereal (Ready to eat (RTE)). Beer application. Multigrain applications such as bread and biscuits.

25kg woven polypropylene bags. (stitched with cotton thread)

Identification Code: Ticket number with manufacturing and best before date.

Allergens: None

Vulnerability Groups: None identified

Gluten free

GMO: Contains less than 1% Genetically Modified Organisms.

Manufacturing Date + 6 months when stored under cool (less than 25°C), dry, ventilated and infestation-free conditions and 6-9 Months when using Modified Atmosphere Packaging.

Distributed by road on closed trucks or collected by customers

Kosher & Halaal certified. Food Safety Certification: FSSC 22000

Manufacturers can use product as per application. No Sensitive groups identified. Misuse or abuse if product is not used and stored as per product specification.

Adulteration (specifically dilution, substitution, concealment or unapproved enhancements)

- Mislabelling
- Grey Market (including diversion, parallel trade, etc.), theft
- Smuggling
- Concealment
- Dilution
- Counterfeiting

If product is open or damaged in transit or product is not used as set out in the specification. Do not use branded packaging for own use.

We warrant that all raw materials and products are intended for human consumption. Goods supplied will meet the requirements of the South African Law, Acts, Standards and Regulations.

PRODUCT NAME

DESCRIPTION

PURITY AND LEGAL STATUS

INGREDIENTS/ COMPOSITION

COUNTRY OF ORIGIN AND MANUFACTURING

TYPICAL ANALYSIS

GENERAL APPLICATIONS & ADVANTAGES

PACKAGING & LABELLING

STORAGE / SHELF LIFE

DISTRIBUTION

CERTIFICATION

INTENDED USE AND POSSIBLE MISUSE/ABUSE

FOOD FRAUD

POSSIBLE ABUSE & FRAUD

WARRANTY

*IF ANY FUTHER INFORMATION IS REQUIRED PLEASE CONTACT THE TECHNICAL DEPARTMENT OF SIZWE FOODS
YOUR PARTNER IN THE FOOD BUSINESS*