



SIZWE FOODS (PTY) LTD

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PRODUCT SPECIFICATION

SOSAGE RUSK (GLUTEN FREE)		PRODUCT NAME
Sausage Rusk is white coarse particles. Sausage Rusk is processed from corn starch, high pressure and temperature to produce an off-white product of coarse size suitable for both the food and processing industries. Sausage Rusk is odourless and has no foreign taste or flavour.		DESCRIPTION
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.		PURITY AND LEGAL STATUS
Sausage Rusk is a natural product, rich in starch and with the ability o absorb hot or cold water. Raw Material: 100% Non-GMO white maize starch, subjected to Maize regulation and control of prohibited substances of South Africa. Country of Origin: South Africa.		INGREDIENTS/ COMPOSITION
South Africa		COUNTRY OF ORIGIN AND MANUFACTURING
TYPICAL ANALYSIS		TYPICAL ANALYSIS
Moisture	8 - 13%	
Protein(n x 6.25)	6 - 7%	
Fat	2 - 3%	
Carbohydrates	73%	
Energy (kJ)	1495	
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	
E-coli	Not detected	
Salmonella	Absent	
Sausage Rusk is suitable for food processing industries. Can be used as a thickener, emulsion stabilizer, ingredient, binder, texturiser, Pure starch (pre-gelatinised) replacer (reduce formulation costs!). Can be used in soups, sauces, etc. Meat industry, especially reformed or re-structured meat products - Binds water and reduces meat purge. Increases the water activity of the final product (improve shelf life). Product categories include: Braai and pork sausage as well as meat chicken and fish patties, etc. Dry or premix industries (extender, carrier and/or a source of alternative pre-gelatinised starch). Stable starch source in canned or retorted products. Non food applications include: pet feeds, glue, adhesives & charcoal briquettes. Usage: Three (3) to six (6) % in meat formulations. Sausage Rusk is processed crumbs, high in density for quick and easy dispersion. It improves product yield as more water can be added due to high water holding capacity. Inexpensive extender or filler. Can reduce overall cost of suitable formulation or recipe. Suitable for Gluten free products.		GENERAL APPLICATIONS & ADVANTAGES
25kg woven polypropylene bags. (stitched with cotton thread) Identification Code: Ticket number with manufacturing and best before date. Allergens: None No Vulnerability groups identified (Intermediate product) GMO: Contains less than 1% Genetically Modified Organisms.		PACKAGING & LABELLING
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.		STORAGE / SHELF LIFE
Distributed by road on closed trucks or collected by customers		DISTRIBUTION
Kosher & Halaal certified. Food Safety Certification: FSSC 22000		CERTIFICATION
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.		INTENDED USE AND POSSIBLE MISUSE/ABUSE
Adulteration (specifically dilution, substitution, concealment or unapproved enhancements) • Mislabelling • Grey Market (including diversion, parallel trade, etc.), theft • Smuggling • Concealment • Dilution • Counterfeiting		FOOD FRAUD
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.		POSSIBLE ABUSE & FRAUD
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.		WARRANTY

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