

Produk Bakeri

Apabila membeli barang-barang keperluan untuk membuat kuih dan kek, pasti kita mengharapkan produk akhir yang dihasilkan mempunyai ciri-ciri berikut:

Tekstur yang lembut dan gebu

Warna yang menarik

Rasa yang enak

Bau yang menyelerakan

Tahan lama



TAHUKAH ANDA ???

Bagi menghasilkan sesuatu produk makanan yang berkualiti ia adalah gabungan ramuan, resepi, idea dan teknologi. Di samping itu, kita perlu memastikan bahan mentah yang dibeli adalah selamat dan mempunyai status halal yang diyakini.

Roti

Sarapan
Bijirin

Kek

Biskut

Pastri



Ramuan popular dalam produk bakeri

MINYAK, LEMAK DAN HASILAN TENUSU

Contoh : Marjerin, Keju, Serbuk Whey, Cream Cheese, Butter
Menggunakan enzim dalam proses penghasilan sumber haiwan, tumbuhan, mikrobiologi



BIJIRIN, HASIL BIJIRIN (TEPUNG)

Contoh: Tepung gandum, Tepung Jagung, Sumber utama berasaskan bijirin dan campuran bahan kimia Benzoyl Peroxide kondisioner makanan yang di benarkan penggunaan dalam Akta Makanan 1983 (Akta 281) & Peraturan Makanan; pada kadar yang ditetapkan.



PEWARNA DAN PERISA

Contoh: Carmoisine, Ponceau 4R, Tartrazine, Brilliant Blue FCF, Sunset Yellow FCF
Sumber tumbuhan dan kimia
Contoh Perisa: Vanilla, Pandan, Rose
Sumber tumbuhan, haiwan dan kimia



BAHAN DEKORASI

Contoh Buah ceri, Kismis, Badam, Walnut, Sumber tumbuhan
Contoh Marshmallow, Gummies
Sumber haiwan dan tumbuhan



COKLAT

Contoh: Coklat Bar, Chocolate Rice, Serbuk koko
Sumber tumbuhan dan haiwan



EMULSIFIERS, CAKE EMULSIFIERS, EMULSIFIED FATS

contoh: Ovallete, Gelatin, Bread Improver
Sumber haiwan, tumbuhan dan mikrobiologi
cream of tartar, tepung penaik, soda bikarbonat
Sumber tumbuhan, kimia



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TAMBAHAN:

Sumber bahan mentah perlu di kenalpasti status halalnya kerana ia berkemungkinan dihasilkan dari tumbuhan, haiwan atau mikrobiologi.

Nota: Perlu menggunakan berus yang sesuai (khas untuk pastri) diperbuat bukan dari bulu haiwan

Selain harga ramuan yang perlu diberi perhatian, kita juga harus teliti dan peka dengan pelabelan pada sesuatu bahan bagi memastikan tiada keraguan pada status halal ramuan tersebut.

Kesimpulannya: Semua ramuan digunakan adalah digalakkan mempunyai sijil halal yang sah untuk menjamin status halal dan kebersihan kilang ramuan tersebut.



Pastri Bakeri

"We Care The Way We Serve"



Bakery Product

When buying goods needs to make pastry and cake, we certainly expect the final product has the following characteristics:

The texture is soft and fluffy

attractive color

The flavors were delicious

appetizing smell

Durable



DID YOU KNOW ???

To produce a quality food product it is a combination of ingredients, recipes, ideas and technology. In addition, we need to ensure raw materials purchased are safe and which are believed to have halal status.

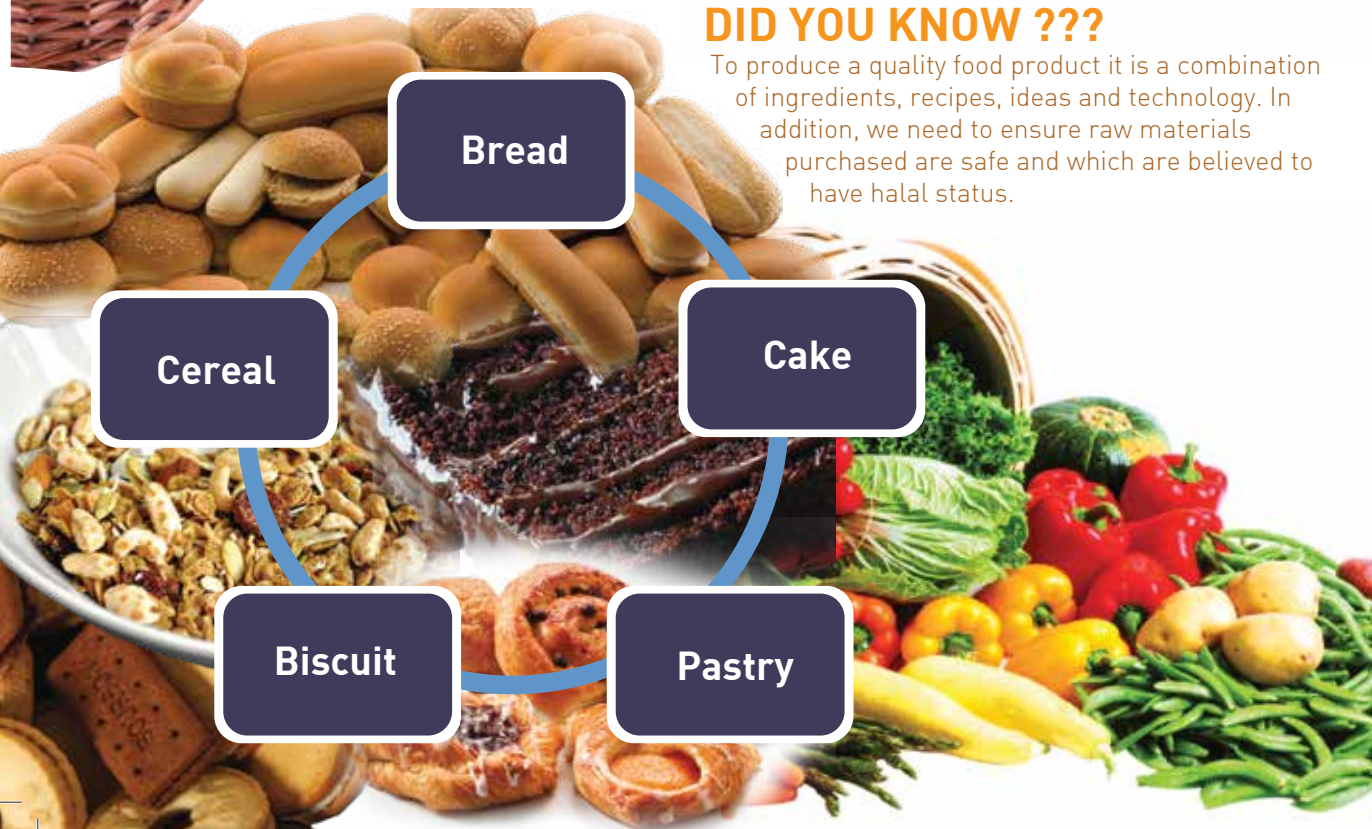
Bread

Cereal

Cake

Biscuit

Pastry



OILS, FATS AND DAIRY PRODUCT

Example: Margarine, Cheese, Whey Powder, Cream Cheese, Butter
-Using enzymes in the production process
-source of animals, plants, microbiological,



WHOLE, OF WHOLE (WHEAT)

Example: Wheat Flour, Corn Flour, major sources of cereal-based substances and mixtures
Benzoyl Peroxide permitted food conditioner use in the Food Act 1983 (Act 281) and the Food Regulation; at the prescribed rate.



COLOR AND FLAVOR

Example: carmoisine, Ponceau 4R, Tartrazine, Brilliant Blue FCF, Sunset Yellow FCF
Resources and chemical plants
Example Flavors: Vanilla, Pandan, Rose
Sources plants, animals and chemicals



MATERIALS DECORATION

Example cherries, raisins, almond, walnut, plant resources
Marshmallow example, Gummies
Animal and plant resources



CHOCOLATE

Example: Chocolate Bar, Chocolate Rice, cocoa powder
Plant and animal resources



Emulsifiers, CAKE emulsifiers, emulsified FATS

example: Ovallete, Gelatin, Bread Improver
Source of animals, plants and microorganisms
cream of tartar, baking powder, bicarbonate of soda
Plant sources, chemical, Microbiology

Popular ingredient in bakery products

CONCLUSION:

All ingredients used are encouraged to have a valid halal certificate to ensure clean and sanitary status of the ingredients.

Note: Should use a suitable brush (for pastry) made instead of animal's for. In addition to the price of the ingredients that need to be addressed, we must also be careful and sensitive to labeling on a material to ensure no doubt on the Halal status of these ingredients.



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Pastry Bakery

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