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# **HERCULES LOW SODIUM 40**

# **OVERVIEW**

Hercules Low Sodium 40 is a high quality, multi-purpose baking powder.

Specifically formulated to reduce sodium levels in baked products, to meet low sodium criteria.

### **BENEFITS INCLUDE:**

• Sodium content typically 40% less compared to standard baking powders.

### USAGE

#### Typical applications:

Self raising flour 4-5%, Pizza 4-6%, Naan 4-6%, Pancake 1-3%, Crumpet 4-6%, Scone 5-7%, Biscuit 1-3%, Wafer 2-4%, Batter coating 3-6%, Genoese 2-3%, Madeira 2-4%, Swiss Roll 4-5%, Cake 3-5%, Sponge 4-5%, Chilled Dough 5-8%, Frozen Dough 5-8%, Gluten Free 3-6%.

### INGREDIENTS

Raising Agents (E450, E501), Wheat Flour (Statutory Additives: Calcium Carbonate, Iron, Thiamin, Nicotinamide), Wheat Flour (Statutory Additives: Calcium Carbonate, Iron, Thiamin, Nicotinamide), Acidity Regulator(E327)



### PACKAGING

Code	Size	Туре	Palletisation
297600A	25 KG	Bag	40

# **NUTRITIONAL INFORMATION**

Туре	Value
Energy (kJ)	184.00
Energy (Kcal)	44.00
Fat (g)	0.50
Fat (of which saturates)(g)	0.30
Carbohydrate (g)	9.60
Carbohydrate (of which sugars)(g)	1.40
Protein (g)	0.90
Fibre (g)	0.30
Salt (g)	22.50

## **ADDITIONAL INFORMATION**

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers all recommendations are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has the authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the fore mentioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence.

