



HERCULES VALUE BAKING POWDER

OVERVIEW

Hercules Value Baking Powder is best described as a slower acting, Phosphate type baking powder.

Acid Sodium Pyrophosphate reacts with Sodium Bicarbonate to leaven batters with Carbon Dioxide. As the reaction hastens with heat then most of the gas production takes place in the oven. The reaction mechanism gives better tolerance, most of the gas produced is trapped in the expanding batter then set in the batter as baking proceeds and so a finer texture and consistent volume results.

Hercules Value Baking Powder is formulated so that after taste and discoloration of crumb common with soda type baking powders are absent. The texture of baked sponge and cake is uniform.

Hot plates goods, scones, sponge and cake batters benefit from Hercules Value Baking Powder.

Hercules Value Baking Powder is packed in 25 kg multi-walled paper sacks with poly-lining.

INGREDIENTS

Raising Agents (E450, E500), Wheat Flour

PACKAGING

Code	Size	Type	Palletisation
297310	25 KG	Bag	40

NUTRITIONAL INFORMATION

Type	Value
Energy (Kcal)	156.00
Fat (g)	0.40
Saturates	0.00
Monounsaturates	0.00
Polyunsaturates	0.00
Carbohydrate (of which)	32.30
Sugar	0.50
Starch (g)	31.70
Fibre (g)	0.90
Protein (g)	4.70
Salt (g)	30.94



STORAGE

Cool and dry conditions



SHELF LIFE

270 days



ALLERGENS

Gluten, Wheat



CATEGORY

Baking Powders



FINISHED PRODUCT

Cake, Sponge