



SLOW ACTING BAKING POWDER

OVERVIEW

High strength quality baking powder suitable for chilled and frozen batters/doughs. It is the slowest controlled gas release baking powder, delivering a finer texture, whiter crumb, with no after-taste in baked products. Free from SALP.

USAGE

CO₂=17%

Typical quantities based on flour weight:

Frozen Scone 5-7%

Chilled Sponge 4-5%

Muffins 4-6%

INGREDIENTS

Raising Agents (E450, E500), Wheat Flour

PACKAGING

Code	Size	Type	Palletisation
25kg net in food grade PE lined polyethylene bags	25 KG		

NUTRITIONAL INFORMATION

Type	Value
Energy (Kcal)	325.00
Fat (g)	0.20
Fat (of which saturates)(g)	0.10
Carbohydrate (g)	15.60
Carbohydrate (of which sugars)(g)	0.20
Protein	2.30
Fibre	0.40
Salt	44.86



STORAGE

Cold and dry conditions (15-20C)



SHELF LIFE

270 days



TYPE

Powder



ALLERGENS

Wheat



CATEGORY

Baking Powders



FINISHED PRODUCT

Scone, Sponge