



## 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

CO<sub>2</sub>=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