



BAKELS

TECHNICAL SERVICE

297600A LOW SODIUM 40 BPA SG 25 KG

TYPE

A high-quality low sodium multi-purpose baking powder.

USAGE

Usage on request.

NUTRITIONAL INFORMATION/100g

Energy	187 kJ / 45 kcal
Fat	0.10 g
(of which saturates)	0.40 g
Available Carbohydrate	8.40 g
(of which sugars)	0.10 g
Protein	0.90 g
Fibre	0.40 g
Salt	22.80 g

MICROBIOLOGICAL TARGETS

Material does not support microbial activity providing it is stored as recommended.

COMPOSITION	%	Country of Origin
Raising Agents: E450 Disodium Diphosphate, E501 Potassium Hydrogen Carbonate	75-80	The UK, France, United States, Canada, Germany, Belgium, Netherlands, Thailand
Processing Aid: E516 Calcium Sulphate	10-15	The UK, Netherlands
Wheat Flour (with Calcium Carbonate, Iron, Niacin, Thiamin)	5-10	The UK, France, Denmark, United States, Germany, Belgium, Sweden, China, India
Acidity Regulator: E327 Calcium Lactate	1-5	Belgium, Netherlands
Anticaking Agents: E551 Silicon Dioxide, E470 SG Calcium Stearate	trace	The UK, France, Germany, Netherlands, Singapore

Ingredient Declaration: Raising Agents (E450 Disodium Diphosphate, E501 Potassium Hydrogen Carbonate), Wheat Flour (with Calcium Carbonate, Iron, Niacin, Thiamin), Acidity Regulator (E327 Calcium Lactate).

PACKAGING

25kg net in 3 ply food grade paper bags with plastic PE liner (middle)

SHELF LIFE AND STORAGE

9 months, max temperature 25C, cool and dry conditions

FOOD INTOLERANCE DATA

	Present in Formulation	Present on Line	Present on Site
Peanuts	No	No	No
Tree Nuts	No	No	No
Sesame Seeds	No	No	No
Milk (Including lactose)	No	Yes	Yes
Eggs	No	Yes	Yes
Fish	No	No	No
Crustaceans & Shellfish	No	No	No
Soya	No, possible contamination from wheat flour supply chain.	Yes	Yes
Cereals containing Gluten	Yes	Yes	Yes
Celery	No	No	No
Mustard	No	No	No
Lupin	No	Yes	Yes
Sulphur dioxide and sulphites >10mg/kg	No	No	No
GM labelling required	No		
Suitable for Vegans & Vegetarians	Yes		

Regulation (EC) No. 1272/2008 CLP: Not Classified

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Reason for new version: Updated RSPO number on spec			

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