BAKELS

PRODUCT INFORMATION

Product	HERCULES VALUE BAKING POWDER
Article number:	297310
Description	Baking powder
Recipe:	Known by customer

Ingredients:	%	Origin:	Manufacture:	Country of origin:
Allergens*:				
raising agents	55 %			
E450(i)			TH	
E500		GB,NL	GB	
wheat flour	45 %	NL	BE,DK,DE,FR,GB, SE	

* The legal allergens are stated only if they are not included already in the (bold) ingredient name.

Dry matter:	95 %
Heavy metals:	According to EU Regulations.
Packaging:	3 layer paper bag with PE inner liner
Containing:	25 kg
Expiry:	9 months if kept cool and dry

Bakels Senior N.V. is certified according to BRC, UTZ, Organic, RSPO and Riskplaza certification schemes.

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 and sales 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 any authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the forementioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence. All ingredients and GMO or other ingredient statements for this product comply with Dutch food regulations and are subject to change. Purchasers exporting this product, or finished items made from this product, should check the regulations of the importing country.

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Allergens according EG regulations

Nr.	Allergen:		Nr.	Allergen:	
1.0	gluten	+	8.1	almonds	-
1.1	wheat	+	8.2	hazelnuts	-
1.2	rye	-	8.3	walnuts	-
1.3	barley	-	8.4	cashew nuts	-
1.4	oat	-	8.5	pecan nuts	-
1.5	spelt	-	8.6	brazil nut	-
1.6	kamut	-	8.7	pistachio nut	-
2.0	shell fish	-	8.8	macadamia	-
3.0	eggs	-	9.0	celery	-
4.0	fish	-	10.0	mustard	-
5.0	peanut	-	11.0	sesam	-
6.0	soy	-	12.0	sulphur dioxide/sulphites	-
7.0	milk (including lactose)	-	13.0	lupin	-
8.0	nuts	-	14.0	molluscs	-

- = recipe without allergen, + = recipe with allergen.
May contain traces of gluten, eggs, soya, milk and/or lupine.

Nutritional values per 100 grams (calculation):

Energy (kJ)	655	kJ
Energy (kcal)	156	kcal
Fat	0,4	g
- Saturated fatty acids	0,0	g
- Mono-unsaturated fatty acids	0,0	g
- Poly-unsaturated fatty acids	0,1	g
Carbohydrates, of which	32,3	g
- Sugars	0,5	g
- Starch	31,7	g
Fibers	0,9	g
Proteins	4,7	g
Salt	32,15	g

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Microbiology
Data which is proven statistically but not determined regularly

Total plate count	= 100.000
Osmophilic yeast	= 5.000
Osmophilic moulds	= 1.000
Enterobacteriaceae	= 1.000
Salmonella	negative in 25 gram

This product is in compliance with regulations 1829/2003/EC and 1830/2003/EC and is not subject to labelling as genetically modified ingredient.

Method/Dosage

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