

297300A HERC SLOW BAKING POWDER - 25 KG

TYPE

High quality baking powder for use in sponge and scone products

USAGE

CO2=17%

Typical quantities based on flour weight:

Frozen Scone 5-7% Chilled Sponge 4-5% Muffins 4-6%

COMPOSITION	%	Country of Origin
Raising Agents: E450 Diphosphates, E500 Sodium Carbonates	70-80	The UK, Germany
Wheat Flour	20-30	The UK, France, Denmark, Germany, Belgium, Sweden

Ingredient Declaration: Raising Agents (E450 Diphosphates, E500 Sodium Carbonates), **Wheat** Flour

PACKAGING

25kg net in food grade PE lined polyethylene bags

SHELF LIFE AND STORAGE

270 days, cool and dry conditions

NUTRITIONAL INFORMATION/100g

Energy	325 kJ / 77 kcal
Fat	0.20 g
(Of which saturates)	0.10 g
Available Carbohydrate	15.60 g
(Of which sugars)	0.20 g
Protein	2.30 g
Fibre	0.40 g
Salt	44.86 g
Protein Fibre	2.30 g 0.40 g

MICROBIOLOGICAL MAX TARGETS

Total Plate Count	<100000 cfu/g
Total Enterobacteriaceae	<1000 cfu/g
Yeast	<5000 cfu/g
Mould	<1000 cfu/g
Salmonella	neg in 25g
Listeria	<10 cfu/g
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FOOD INTOLERANCE DATA

	Present in	Present on	Present
	Formulation	Line	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	Yes	Yes
Cereals containing Gluten	Yes: Wheat Flour	Yes	Yes
Celery	No	No	No
Mustard	No	No	No
Lupin	No	No	Yes
Sulphur dioxide and sulphites >10mg/kg	No	No	No
GM labelling	No		
required			
Suitable for	Yes		
Vegans &			
Vegetarians			

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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