



**TECHNICAL SERVICE**

**297350-HERC BEST BAKING PWD - 12.5Kg**

**January 2008**

| TYPE   | NUTRITIONAL INFORMATION / 100g |          |
|--|--------------------------------|----------|
| High quality Baking Powder with slow released gas suitable for all commercial baking purposes giving good bench tolerance. | Energy                         | 302 kJ   |
|  |                                | 72 kCal  |
| <b>USAGE</b><br>CO <sub>2</sub> = 18%<br>Typical quantities based on flour weight:<br>Biscuits 1-3%<br>Sponges 4-5%        | Protein                        | 1.9 g    |
|  | Carbohydrate                   | 15.5 g   |
|  | (of which sugars)              | 0.3 g    |
|  | Fat                            | 0.3 g    |
|  | (of which saturates)           | Trace    |
|  | Fibre                          | 0.6 g    |
|  | Sodium                         | 18906 mg |

| COMPOSITION                  | %            | Country of Origin | MICROBIOLOGICAL STANDARDS |
|------------------------------|--------------|-------------------|---------------------------|
| <b>Raising Agents:</b>       | <b>80-85</b> | <b>UK</b>         | Total Viable Count        |
| <b>Disodium diphosphate,</b> |              |                   | Total Enterobacteriaceae  |
| <b>Sodium bicarbonate</b>    |              |                   | E.coli                    |
| <b>Wheat Flour (1)</b>       | <b>20-25</b> | <b>UK</b>         | Yeast                     |
|                              |              |                   | Moulds                    |
|                              |              |                   | Max. 1000 /g              |
|                              |              |                   | Max. 100 /g               |
|                              |              |                   | Absent in 1 g             |
|                              |              |                   | Max. 100 /g               |
|                              |              |                   | Max. 100 /g               |

**FOOD INTOLERANCE DATA**

| <b>Below table indicates the presence (as added component) of the following allergens and products thereof:</b> |                |
|---|----------------|
| Peanuts   | No             |
| Tree Nuts   | No             |
| Sesame Seeds  | No             |
| Milk (Including Lactose)  | No             |
| Eggs  | No             |
| Fish  | No             |
| Crustaceans & Shellfish   | No             |
| Soya  | No             |
| Cereals containing Gluten   | Yes(1)         |
| Celery  | No             |
| Mustard   | No             |
| Sulphur dioxide and sulphites >10mg/kg  | No             |
| <b>GM Labelling required</b>  | <b>No</b>      |
| <b>Suitable for Vegetarians</b>   | <b>Yes</b>     |
| Issue No: 5   | Checked By: OC |

**NUMBER INDICATES ALLERGEN SOURCE  
INGREDIENTS IN BOLD ARE DECLARABLE**

**PACKAGING**

12.5 Kg and 25 Kg in food grade polythene sacks.

**SHELF LIFE & STORAGE**

9 months, Cool and Dry Conditions  
NB Baking powders open to heat or moisture from the atmosphere for long periods can result in the loss of CO<sub>2</sub> reducing baking function

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