

TECHNICAL SERVICE

297600-HERC LOW SOD 40 BPA -25 KG

September 2008

TYPE			NUTRITIONAL INFORMATION / 100g																															
All purpose baking powder			Energy	136 kJ 32 kcal																														
USAGE			Protein	0.8 g																														
3-5% on flour weight			Carbohydrate	7.0 g																														
Full recipe available upon request			(of which sugars)	0.1 g																														
			Fat	0.1 g																														
			(of which saturates)	Trace																														
			Fibre	0.3 g																														
			Sodium	8,800 mg																														
COMPOSITION	%	Country of Origin	MICROBIOLOGICAL STANDARDS																															
Raising Agents: E450i, E501ii	70-75	UK/Germany	Total Viable Count	Max. 1000 /g																														
			Total Enterobacteriaceae	Max. 100 /g																														
			E.coli	Absent in 1 g																														
			Yeast	Max. 100 /g																														
			Moulds	Max. 100 /g																														
Calcium Sulphate (E516)	15-20	UK	FOOD INTOLERANCE DATA																															
Wheat Flour	5-10	UK	Below table indicates the presence (as added component) of the following allergens and products thereof: <table border="1"> <tbody> <tr><td>Peanuts</td><td>No</td></tr> <tr><td>Tree Nuts</td><td>No</td></tr> <tr><td>Sesame Seeds</td><td>No</td></tr> <tr><td>Milk (Including Lactose)</td><td>No</td></tr> <tr><td>Eggs</td><td>No</td></tr> <tr><td>Fish</td><td>No</td></tr> <tr><td>Crustaceans & Shellfish</td><td>No</td></tr> <tr><td>Soya</td><td>No</td></tr> <tr><td>Cereals containing Gluten</td><td>Yes: Wheat Flour</td></tr> <tr><td>Celery</td><td>No</td></tr> <tr><td>Mustard</td><td>No</td></tr> <tr><td>Lupin</td><td>No</td></tr> <tr><td>Sulphur dioxide and sulphites >10mg/kg</td><td>No</td></tr> <tr><td>GM Labelling required</td><td>No</td></tr> <tr><td>Suitable for Vegetarians</td><td>Yes</td></tr> </tbody> </table>		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: Wheat Flour	Celery	No	Mustard	No	Lupin	No	Sulphur dioxide and sulphites >10mg/kg	No	GM Labelling required	No	Suitable for Vegetarians	Yes
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Calcium Lactate E327	1-5	Netherlands																																
INGREDIENTS IN BOLD ARE DECLARABLE																																		
PACKAGING																																		
25Kg in food grade polythene sacks																																		
SHELF LIFE & STORAGE																																		
270 days, Cool and Dry Conditions																																		
NB: Baking Powders open to a source of heat or moisture from the atmosphere for long periods can result in the loss of CO ₂ reduced baking function.																																		
Issue No: 4	Issued By: AW	Date: 30/09/08	Checked By: DJ																															

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