HERCULES® DOUBLE

OVERVIEW

Hercules® Double is a high quality baking powder, with dual action gas release.

Calcium releases gas quickly to nucleate and stabilise the batter. This leaves the slow acting SAPP to control the release of gas during preparation and baking, for controlled volume.

Particularly suitable for craft bakery lines, speciality breads, pizza and naan, plus most cake applications.

USAGE

Typical applications:

Pizza 4-6%, Naan 4-6%, Pancake 1-3%, Biscuit 1-3%, Genoese 2-3%, Madeira 2-4%, Cake 3-5%, Batter coating 3-6%

INGREDIENTS

Raising Agents (E450i, E500ii, E341i), Wheat Flour

PACKAGING

Code	Size	Type	Palletisation
297330A	25kg	Bag	49

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	447.00
Energy (Kcal)	107.00
Fat (g)	0.30
Fat (of which saturates)(g)	0.00
Available Carbohydrate (g)	22.00
Carbohydrate (of which sugars)(g)	0.40
Protein (g)	3.20
Fibre (g)	0.60
Salt (g)	37.29

ADDITIONAL INFORMATION

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 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 the authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the fore mentioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence.

STORAGE

Cool and dry conditions

SHELF LIFE

365 days

TYPE

Powder

ALLERGENS

Wheat

CATEGORY

Cake & Sponge Ingredients, Baking Powders

INGREDIENT FEATURES

Vegan suitable, Vegetarian

FINISHED PRODUCT

Batter Coating, Biscuit, Cake, Genoese, Madeira, Naan, Pancake, Pizza

BRANDS

Hercules®