



HERCULES® REGULAR

OVERVIEW

Hercules® Regular is general purpose, medium strength baking powder.

BENEFITS INCLUDE:

- Hercules® Regular is ideal for a range of different applications (see below).

USAGE

Typical applications:

Pizza 4-6%, Naan 4-6%, Pancake 1-3%, Crumpet 4-6%, Scone 5-7%, Biscuit 1-3%, Wafer, 2-4%, Genoese, 2-3%, Madeira 2-4%, Swiss Roll, 4-5%, Cake 4-5%, Sponge 4-5%, Batter coating 3-6%.

INGREDIENTS

Raising Agents (E450, E500ii), Wheat Flour

PACKAGING

Code	Size	Type	Palletisation
297020	25kg	Bag	49

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	435.00
Energy (Kcal)	104.00
Fat (g)	0.30
Fat (of which saturates)(g)	0.10
Available Carbohydrate (g)	21.40
Carbohydrate (of which sugars)(g)	0.30
Protein (g)	3.10
Fibre (g)	0.60
Salt (g)	40.95

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

270 days



TYPE

Powder



ALLERGENS

Wheat



CATEGORY

Cake & Sponge Ingredients,
Baking Powders



INGREDIENT FEATURES

Vegan suitable, Vegetarian



FINISHED PRODUCT

Batter Coating, Biscuit, Cake,
Crumpet, Genoese, Madeira,
Naan, Pancake, Pizza, Scone
, Self Raising Flour, Sponge,
Swiss Roll, Wafer



BRANDS

Hercules®