

Baking Powder (Jars) 6 x 800g

Baking Powder

PRODUCT DESCRIPTION

A raising agent for use in bakery goods.

Brand	Richard Whittaker Ltd
Manufacturer Product Code	JB006BP800
Product Type	Food
Product Category	Baking Mixes and Bakery Ingredients
Storage Type	Ambient
Erudus ID	a2703cc4b0df44bc855e039433a18c1b
Specification Type	Generic



WHEAT starch,E450(i), E500(ii)

Inner Component GTIN	5033897100459
Manufacturer Component Code	JB006BP800
Outer Case GTIN	5033897103252



INGREDIENTS

Ingredient Declaration
WHEAT Starch, Raising Agents: Disodium Diphosphate (E450i), Sodium Bicarbonate (E500ii).

ALLERGENS

Product Contains:

Celery/Celeriac	No	Mustard	No
Cereals Containing Gluten	Yes	Nuts (Tree)	No
Barley	No	Almond nuts	No
Oats	No	Brazil nuts	No
Rye	No	Cashew nuts	No
Wheat (including Spelt and Khorasan)	Yes	Hazelnuts	No
Crustacea	No	Macadamia (Queensland) nuts	No
Eggs	No	Pecan nuts	No
Fish	No	Pistachio nuts	No
Lupin	No	Walnuts	No
Milk	No	Peanuts	No
Molluscs	No	Sesame Seeds	No
		Soybeans	No
		Sulphur Dioxide and Sulphites	No

DIET
SUITABILITY

Vegan Diet	Suitable for	Vegetarian Diet	Suitable for
Halal Diet	No	Kosher Diet	No

NUTRITIONAL
INFORMATION AS
SOLD

Nutrient	per 100g	RI per 100g
Energy (kJ)	673 kJ	8%
Energy (kcal)	158 kcal	8%
Fat	0 g	
of which Saturates	0 g	
Carbohydrate	39.6 g	15%
of which Sugars	0 g	
Fibre	0 g	
Protein	0.1 g	0%
Salt	31.8 g	530%
Sodium	12720 mg	

Source of Nutritional Information Calculation from known/accepted datasets

Nutrition Statements

Nutritional values provided above can be drawn from either product analysis at source or via an independent UKAS accredited laboratory at our expense, or they may have been calculated using historical and reference information. Actual results may differ significantly on actual analysis and therefore figures should be used as a guideline only. Should this data be critical to your usage, then it is recommended that you undertake your own analysis.

Directions For Use

use as required

Storage Instructions

Ambient. Store on pallets in a cool dry place. Do not expose to strong odours or direct sunlight.

Storage Instructions After Opening

Do not use wet spoons to dispense as it will activate the gas dispersion.

HANDLING &
STORAGE
INFORMATION

ORIGIN

Product Country of Origin United Kingdom

Origin of the Primary Ingredient

MARKETING
INFORMATION

Marketing Description

A raising agent commonly used in cake baking, it consists of an acid and an alkali with a buffer/filler (which absorbs moisture and prevents an early reaction) hence the need to avoid using wet spoons to dispense. Its main use is to increase the volume and lighten the texture of baked goods by releasing carbon dioxide gas into batter or dough through the chemical reaction once liquid is added, which is why your mix needs to be in the oven speedily once liquid is added. This is a single acting baking powder. Self raising flour is simply plain flour with the baking powder already added in the correct amount.

SAFETY &
WARNINGS

CONTACT
INFORMATION

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