



## Product Specification

Sunday, 12 May 2024

Cakes, Muffins and Cookies - Miscellaneous Baking

03/20-B

**Product Name:** HERCULES BAKING POWDER

**Product Code:** 2970

**Description:** Dry white powder

**Function:** Raising agent used in the manufacture of flour confectionery products.

**Usage:** Acid phosphate type baking powder with good bench tolerance . Formulated to suit a range of flour confectionery products.

**Ingredient Listing:** Raising Agent (500, 450), Free Flow Agent (170), Maize Starch.

**Packaging:** 2970-80 bulk bag 1000 kg.

**Shelf Life & Storage:** Cool, dry and dark conditions up to 12 months

<b>Nutrition Information (per 100g):</b>	Energy - kcal	45
	Energy - kj	189
	Protein g	0.1
	Fat - Total g	0
	Fat - Saturated g	0
	Carbohydrate - Total g	11.2
	Carbohydrate - Sugar g	0
	Dietary Fibre g	0
	Sodium mg	16100

**No added Allergens**

**GMO Status:** Does not require any GM label statement under Standard 1.5.2 of the ANZFA regulations.

**General:** This product shall at the time of delivery conform in every respect to the provisions of the Australia/NZ food standards and regulations made there under. Customers exporting this product or items made using this product should check compliance with the importing country regulations.

Product manufactured on plant that handles wheat, soy, milk, egg, tree nut and seed products.