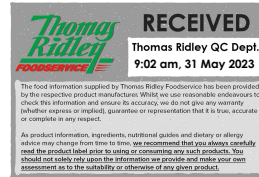


Supplier's Product Code : 1-30-011735
 Product Added : 11 July 2019
 Last Updated by Supplier : 21 June 2022
 erudus id : 7d8ba6daa3cd4fe08557cc662b9d6b3d



The information on the Erudus System has been supplied by the manufacturers of the products and, whilst the owners of the Erudus System take steps to ensure the information is regularly updated, they give no warranty and no guarantee that the information is accurate. Product information and ingredients may change, please always read product labels carefully in addition to using the information provided by Erudus One.

We do not accept liability for any inaccuracies or incorrect information contained on this site. Please visit <http://www.erudus.com/terms-and-conditions> for full terms and conditions.

Dr Oetker Professional Gluten Free Baking Powder 6 x 500g

Product Description:

Gluten Free Baking Powder, used as a raising agent for baking cakes, scones, pastry and puddings.

General Information

Food/Drink :	Food
Product Category :	Ambient
Generic Product Type :	Bakery

Supplier's Product Code :
1-30-011735
Supplier: Dr. Oetker (UK) Ltd
 4600 Park Approach
 Thorpe Park
 Leeds
 West Yorkshire
 LS15 8GB
 England
 P: 0113 823 1400

OUTER PRODUCT

Outer case Information

Outer Case GTIN :	5000254523503	Outer Case Length :	224 mm
Packaging Type Description :	Case	Outer Case Width :	190 mm
Total Quantity of Inner Units in Outer Case :	6 Units	Outer Case Height :	165 mm
Is Trade Item Splittable? :	Yes	Product Gross Weight :	3.30 kg
		Product Net Weight :	3.00 kg

Pallet Information

Quantity of Cases Per Pallet Layer :	25 Cases	Pallet Height :	1.00 MTR
Quantity of Layers Per Pallet :	5 Layers	Pallet Gross Weight :	435.00 kg
Quantity of Cases Per Pallet :	125 Cases		

Logistical Information

Shelf Life from Time of Production :	547 Days	Minimum Order Quantity :	25 Cases
Guaranteed Shelf Life on Delivery :	492 Days	Delivery Lead Time :	7 Days

Waste Packaging Weight - Outer Case

Glass :	0.00 g	Aluminium :	0.00 g
Plastic :	2.00 g	Steel :	0.00 g
Percentage Recycled Plastic :	Not specified.	Other :	0.00 g
Paper/Board :	206.00 g		

Waste Packaging Weight - Transport Packaging

Plastic :	1.30 g	Wood Total :	Not specified.
Paper/Board :	Not specified.	Is Pallet Returnable? :	-
Percentage Recycled Plastic :	Not specified.		

Other Information

Supplier Comments :	N/A
----------------------------	-----

INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance : Hungary

Additional Origin Details :
Manufactured in Hungary

Inner Pack Information

Internal GTIN : 5000254502751

Packaging Type Description : Paper Bag

Variable Weight Consumer Item : No

Net Drained Weight : Not specified.

Inner Unit Length : 450 mm

Inner Unit Height : 230 mm

Inner Unit Width : 135 mm

Inner Product Weight : Not specified.

Inner Product Weight Units : g

Weight/Volume :
6 x 500g

Handling Information

Directions For Use :

Use quantities of Gluten Free Baking Powder as stated in the recipe. Generally to use plain flour as a replacement for self raising flour, add 2 level teaspoons of Gluten Free Baking Powder to each 225g (8oz) of plain flour.

Storage Instructions :

Store in a cool, dry place.

Dietary Information

Ingredients :

Raising agents (E 450 (diphosphates), E 500 (sodium carbonates)), starch.

Product contains:

GM Protein/DNA :	No
Celery/Celeriac (and products thereof) :	No
Lupin (and products thereof) :	No
Eggs (and products thereof) :	May Contain
Fish (and products thereof) :	No
Soybeans (and products thereof) :	No
Milk (and products thereof) :	May Contain
Mustard (and products thereof) :	No
Peanuts (and products thereof) :	No
Sesame Seeds (and products thereof) :	No
Crustacea (and products thereof) :	No
Molluscs (and products thereof) :	No
Nuts (and products thereof) :	No
Almond nuts :	No
Hazelnuts :	No
Walnuts :	No
Cashew nuts :	No
Pecan nuts :	No
Brazil nuts :	No
Pistachio nuts :	No
Macadamia nuts :	No
Queensland nuts :	No
Cereals Containing Gluten :	No
Wheat (and products thereof) :	No
Rye (and products thereof) :	No
Barley (and products thereof) :	No
Oats (and products thereof) :	No
Spelt (and products thereof) :	No
Kamut (and products thereof) :	No
Gluten content <20ppm :	Yes
Hydrogenated Vegetable Oil/Fat :	No
Palm Oil :	No
Sulphur Dioxide and Sulphites :	No
Sulphur Dioxide/Sulphites Concentration :	0

Product contains :

Artificial Antioxidants :	No
Artificial Colours :	No
Artificial Flavourings :	No
Artificial Flavour Enhancers :	No
Artificial Preservatives :	No
Artificial Sweeteners :	No

Product suitability:

Suitable for a Vegetarian Diet :	Yes
Suitable for a Vegan Diet :	Yes
Suitable for Sufferers of Lactose Intolerance :	Yes
Suitable for Coeliacs :	Yes
Approved for a Halal Diet :	No
Approved for a Kosher Diet :	No
HFSS (High in Fat, Salt and Sugar) :	Yes

Allergen Statement :

Allergy Advice: May contain Milk and Egg.

Nutritional Information

Average Serving :	Not specified.
Count per 100g :	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML :	331.00 kJ
Energy per 100 G/ML :	78.00 kcal
Fat per 100 G/ML :	0 g
- of which Saturates per 100 G/ML :	0 g
- of which Mono-unsaturates per 100 G/ML :	Not specified.
- of which Polyunsaturates per 100 G/ML :	Not specified.
Trans Fats per 100 G\ML :	Not specified.
Carbohydrate Per 100 G/ML :	19 g
- of which Sugars per 100 G/ML :	0 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	Not specified.
Protein per 100 G/ML :	0.1 g
Salt per 100 G/ML :	45.7 g
Sodium per 100 G\ML :	Not specified.

Vitamin A per 100g :	Not specified.
Vitamin C per 100g :	Not specified.
Folate/Folic Acid per 100g :	Not specified.
Calcium per 100g :	Not specified.
Iron per 100g :	Not specified.
Zinc per 100g :	Not specified.
Cholesterol per 100 G/ML (UK/FR) :	Not specified.
Non Milk Extrinsic Sugars per 100gm :	Not specified.
Alcoholic Strength %Vol :	Not specified.
Fat Percentage in Dry Matter per 100g :	Not specified.

Waste Packaging Weight - Inner Unit

Glass :	0.00 g
Plastic :	39.60 g
Percentage Recycled Plastic :	Not specified.
Paper/Board :	6.00 g

Aluminium :	0.00 g
Steel :	0.00 g
Other :	0.00 g

Accreditations / Certifications / Assurance Schemes

BRCGS Certified Production :	No
Red Tractor :	No
Fairtrade :	No
Marine Stewardship Council Certified (MSC) :	No
Organic :	No
SALSA (Safe & Local Supplier Approval) :	No
British Lion Mark :	No
RSPCA Assured :	No
LEAF Marque (Linking Environment and Farming) :	No
Rainforest Alliance :	No
Food for Life Supplier Scheme :	No
Quality Meat Scotland :	No
Farm Assured Welsh Livestock :	No
Northern Ireland Beef & Lamb Farm Quality Assurance Scheme :	No
Quality Standard Mark (Beef/Lamb) :	No
Roundtable of Sustainable Palm Oil (RSPO) :	No
School Approved (The Requirement for School Food Regulation 2014) :	No
IFS Food Standard :	No
Best Aquaculture Practices (BAP) Certification :	No
ISO 14001 (Environmental System) :	No
FSSC 22000 :	Yes

Other Accreditation :	
ISO 22000 ISO 9001	
Intra Stat/Taric Code :	2102300000
Commodity Code :	Not specified.
Identification/Health Marks :	Not specified.

Standards Testing

Do you undertake trend analysis of microbiological results?: No

Is shelf life testing undertaken?: No

Microbiological Standards

Organism	Frequency	Target	Maximum	Sample (g or ml)	Note
Aerobic Colony Count (ACC) (cfu/g or ml)	Every Batch	<5000	5000	-	
Clostridium Perfringens (cfu/g or ml)	Every Batch	<10	10	-	
Coliforms (cfu/g or ml)	Every Batch	<100	100	-	
E. Coli (cfu/g or ml)	Every Batch	<10	10	-	
Enterobacteriaceae (cfu/g or ml)	Every Batch	<100	100	-	
Moulds (cfu/g or ml)	Every Batch	<100	100	-	
Salmonella	Every Batch	<25	25	-	
Staphylococcus Aureus (cfu/g or ml)	Every Batch	<10	10	-	

Analytical Standards

Not available.