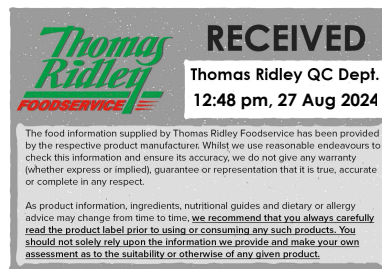


Changed Aug 23, 2024 16:21

Reviewed Aug 23, 2024 16:21

Erudus ID a2703cc4b0df44bc855e039433a18c1b

Version 3.0



**Thomas Ridley**  
FOODSERVICE

**RECEIVED**  
Thomas Ridley QC Dept.  
12:48 pm, 27 Aug 2024

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As product information, ingredients, nutritional guides and dietary or allergy advice may change from time to time, we recommend that you always carefully read the product label prior to using or consuming any such products. You should not solely rely upon the information we provide and make your own assessment as to the suitability or otherwise of any given product.



12384

# 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/Celериac	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

SUPPLEMENTARY  
INGREDIENT  
INFORMATION

<b>Palm Oil</b>	No
<b>Hydrogenated Vegetable Oil/Fat</b>	No
<b>GM Protein/DNA</b>	No

ADDITIVES

*Product Contains:*

<b>Artificial Antioxidants</b>	No	<b>Artificial Flavourings</b>	No
<b>Artificial Colours</b>	No	<b>Artificial Preservatives</b>	No
<b>Artificial Flavour Enhancers</b>	No	<b>Artificial Sweeteners</b>	No

DIET  
SUITABILITY

<b>Vegan Diet</b>	Suitable for	<b>Vegetarian Diet</b>	Suitable for
<b>Halal Diet</b>	No	<b>Kosher Diet</b>	No

NUTRITIONAL  
INFORMATION

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

**Source of Nutritional Information** Calculation from known/accepted datasets

SUPPLEMENTARY  
NUTRITIONAL  
INFORMATION

HANDLING &  
STORAGE  
INFORMATION

**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.

**Shelf Life from Time of Production** 730 Days

ACCREDITATIONS/  
CERTIFICATIONS/  
ASSURANCE  
SCHEMES  
ORIGIN

**BRCGS Certified**

**Product Country of Origin/Place of** United Kingdom

**Provenance**

PRODUCT  
CHARACTERISTICS

Standards Testing

<b>Do you undertake trend analysis of microbiological results?</b>	No	<b>Is shelf life testing undertaken?</b>	No
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Microbiological Standards

Organism	Description	Frequency	Target	Maximum	Sample (g or ml)
E. Coli (cfu/g or ml)		Annually	<10	10	1
Total Viable Count (TVC) (cfu/g or ml)		Annually	<20000	20000	1

Organism	Description	Frequency	Target	Maximum	Sample (g or ml)
Salmonella (cfu/g or ml)		Annually	<0	0	25
Yeast (cfu/g or ml)		Annually	<2000	2000	1
Moulds (cfu/g or ml)		Annually	<2000	2000	1

#### ORGANOLEPTICS

##### Appearance

white powder

##### Aroma

bland

##### Taste

slightly chemical

##### Texture

powder

#### CONFIGURATION

Case Configuration

Inner Pack Configuration

**Total Quantity of Inner Components in** 6 Units

##### Outer Case

**Is the Outer Case Splittable?** Yes

#### PRODUCT WEIGHTS

Inner Component

**Variable Weight Consumer Item** Yes

**Net Drained Weight** 0.8 kg

**e mark** Yes

Outer Case

**Outer Case Gross Weight** 5.4 kg

**Outer Case Net Weight** 4.8 kg

#### PRODUCT DIMENSIONS

Inner Component

**Inner Component Depth** 120 mm

**Inner Component Width** 120 mm

**Inner Component Height** 130 mm

**Inner Component Diameter** 120 mm

Outer Case

**Outer Case Depth** 410 mm

**Outer Case Width** 240 mm

**Outer Case Height** 32 mm

#### PALLET INFORMATION

**Quantity of Cases Per Pallet Layer** 13 Cases

**Pallet Type** UK Standard Pallet

**Quantity of Layers Per Pallet** 10 Layers

**Pallet Height** 1.4 MTR

**Quantity of Cases Per Pallet** 130 Cases

**Pallet Gross Weight** 650 kg

#### PACKAGING

Inner Component Packaging

Type	Materials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite
Jar	Plastic / PET (Polyethylene Terethphalate)	76.5 g	30 %	Yes	No	No

Outer Case Packaging

Type	Materials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite
Tray	Paper/Cardboard / Corrugated	46 g	- %	Yes	No	No

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.

OTHER  
INFORMATION

<b>Commodity Code</b>	21023000	<b>Value Added Tax Rate</b>	No VAT
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**Manufacturer Comments**

ECO CREDENTIALS: Use of nano film stretchwrap to wrap pallets securely and substituting virgin material in heat tunnel wrap and pallet toppers, with 30% recycled material, has noticeably reduced our plastic use. Minimum Order Quantities/mixed pallets: 1 case allowable but must be made up with other products from the range to create one full pallet to make best use of haulage/fuel use.

CONTACT  
INFORMATION

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Complaints Contact	Commercial Contact
S Clegg	Paul Devenny
Quality Manager	Sales
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<u>P: (Phone)</u> 01706 341700	<u>P: (Phone)</u> 01706 341700

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