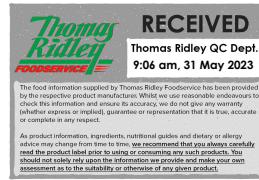


Supplier's Product Code : 1-30-011566  
 Product Added : 21 March 2016  
 Last Updated by Supplier : 16 September 2022  
 erudus id : c5aada6db198498c807f0710fa0ff50b



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## Dr Oetker Gluten Free Sponge & Cupcake Mix

Short Product Name:

Product Description:

A blend of powders, requiring the addition of water and oil, for baking gluten free sponges and cupcakes

### General Information

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

**Supplier's Product Code :**  
1-30-011566

**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 :	5000254523459	Outer Case Length :	275 mm
Packaging Type Description :	Case	Outer Case Width :	178 mm
Total Quantity of Inner Units in Outer Case :	4 Units	Outer Case Height :	172 mm
Is Trade Item Splittable? :	Yes	Product Gross Weight :	4.27 kg
		Product Net Weight :	4.00 kg

#### Pallet Information

Quantity of Cases Per Pallet Layer :	23 Cases	Pallet Height :	1.20 MTR
Quantity of Layers Per Pallet :	6 Layers	Pallet Gross Weight :	589.00 kg
Quantity of Cases Per Pallet :	138 Cases		

#### Logistical Information

Shelf Life from Time of Production :	365 Days	Minimum Order Quantity :	23 Cases
Guaranteed Shelf Life on Delivery :	180 Days	Delivery Lead Time :	7 Days

#### Waste Packaging Weight - Outer Case

Glass :	0.00 g	Aluminium :	0.00 g
Plastic :	1.00 g	Steel :	0.00 g
Percentage Recycled Plastic :	Not specified.	Other :	0.00 g
Paper/Board :	230.00 g		

#### Waste Packaging Weight - Transport Packaging

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

#### Other Information

**Supplier Comments :**  
 Makes approx. 5 x 18cm (7") round cakes OR approx. 60 x 20g (¾ oz) cupcakes.

## INNER PRODUCT

### Origin Information

Product Country of Origin/Place of Provenance :	Other
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**Additional Origin Details :**  
EU

### Inner Pack Information

Internal GTIN :	5000254502706
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Packaging Type Description :	Polythene Bag
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Variable Weight Consumer Item :	No
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Net Drained Weight :	Not specified.
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Inner Unit Length :	80 mm
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Inner Unit Height :	290 mm
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Inner Unit Width :	130 mm
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Inner Product Weight :	Not specified.
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Inner Product Weight Units :	g
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**Weight/Volume :**  
4 X 1Kg bags

### Handling Information

#### Directions For Use :

1. Pre-heat your oven to 180°C (Fan 160°C / 350°F / Gas Mark 4)
2. Place the required amount of mix into a machine bowl fitted with a beater attachment.
3. Gradually blend in the correct amount of water and oil over 1 minute on SLOW speed. Scrape down.
4. Mix for a further 2 minutes on MEDIUM speed.
5. Bake for 15 - 20 minutes until risen and light golden in colour.

To maintain the gluten free status of this product, care must be taken to ensure that no gluten cross contamination takes place during preparation and baking.

#### Storage Instructions:

Store in a cool dry place. Keep bag tightly closed once opened and use within 2 months.

## Dietary Information

### Ingredients :

Sugar, Rice Flour, Vegetable Oil (Sunflower), Starch (Potato, Tapioca, Maize), Whole EGG Powder, Glucose Syrup, EGG white Powder, Raising Agents (Sodium Carbonates, Diphosphates), MILK Proteins, Flavouring.

### Product contains:

GM Protein/DNA :	No
Celery/Celeriac (and products thereof) :	No
Lupin (and products thereof) :	No
Eggs (and products thereof) :	Yes
Fish (and products thereof) :	No
Soybeans (and products thereof) :	No
Milk (and products thereof) :	Yes
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 :	No
Suitable for Sufferers of Lactose Intolerance :	No
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 :

For allergens, see ingredients in BOLD.

## Nutritional Information

Average Serving :	Not specified.
Count per 100g :	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML :	1,942.00 kJ
Energy per 100 G/ML :	463.00 kcal
Fat per 100 G/ML :	20 g
- of which Saturates per 100 G/ML :	2.3 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 :	64 g
- of which Sugars per 100 G/ML :	28 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 :	7.3 g
Salt per 100 G/ML :	1.2 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 :	37.00 g
Percentage Recycled Plastic :	Not specified.
Paper/Board :	0.00 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) :	Yes
FSSC 22000 :	Yes

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

## Standards Testing

Do you undertake trend analysis of  
microbiological results? : -

Is shelf life testing undertaken? : -

## Microbiological Standards

Not available.

## Analytical Standards

Not available.