

**BAKELS****PRODUCT INFORMATION**

Product: AROMATIC BAKING POWDER

Article number: 298860

Description: Baking powder

Recipe: Known by customer

Ingredients:	%	Origin:	Manufacture:	Country of origin:	Allergens*:
raising agents	65 %				
E450				BE,TH	
E500			GB,NL	GB	
stabiliser	20 %				
calcium carbonate				ES	
wheat flour	20 %		NL	BE,DK,DE,FR,GB,SE	

* The legal allergens are stated only if they are not included already in the (bold) ingredient name.

Dry matter: 97 %

Heavy metals: According to EU Regulations.

Packaging: 3 layer paper bag with PE inner liner

Containing: 25 kg

Expiry: 12 months if kept cool and dry

Bakels Senior N.V. is certified according to BRC, RFA, Organic, RSPO and Riskplaza certification schemes.

BAKELS SENIOR-N.V.

Postbus 227 3890 AE Zeewolde - Tel. +31 36-7608200

E-mail: info@bakels-senior.nl – Bakels Web-site: www.bakels.com



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Allergens according EG regulations

Nr.	Allergen:		Nr.	Allergen:	
1.0	gluten	+	8.1	almonds	-
1.1	wheat	+	8.2	hazelnuts	-
1.2	rye	-	8.3	walnuts	-
1.3	barley	-	8.4	cashew nuts	-
1.4	oat	-	8.5	pecan nuts	-
1.5	spelt	-	8.6	brazil nut	-
1.6	kamut	-	8.7	pistachio nut	-
2.0	shell fish	-	8.8	macadamia	-
3.0	eggs	-	9.0	celery	-
4.0	fish	-	10.0	mustard	-
5.0	peanut	-	11.0	sesam	-
6.0	soy	-	12.0	sulphur dioxide/sulphites	-
7.0	milk	-	13.0	lupin	-
8.0	nuts	-	14.0	molluscs	-

- = recipe without allergen, + = recipe with allergen.

May contain traces of gluten, eggs, soya, milk and/or lupine.

Nutritional values per 100 grams (calculation):

Energy (kJ)	256	kJ
Energy (kcal)	61	kcal
Fat	0,1	g
- Saturated fatty acids	0,0	g
- Mono-unsaturated fatty acids	0,0	g
- Poly-unsaturated fatty acids	0,0	g
Carbohydrates, of which	12,6	g
- Sugars	0,2	g
- Starch	12,4	g
Fibers	0,3	g
Proteins	1,8	g
Salt	38,324	g

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Microbiology

Data which is proven statistically but not determined regularly

Total plate count	≤ 100.000
Osmophilic yeast	≤ 5.000
Osmophilic moulds	≤ 1.000
Enterobacteriaceae	≤ 1.000
Salmonella	negative in 25 gram

This product is in compliance with regulations 1829/2003/EC and 1830/2003/EC and is not subject to labelling as genetically modified ingredient.

Method/Dosage

Known by customer

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