



Dr. Oetker United Kingdom

Dr Oetker UK, Thorpe Park, Leeds, LS15 8GB

Tel: 0113 8231400 Fax: 0113 823140

PRODUCT SPECIFICATION

Product Details	
Product Name:	Dr Oetker Baking Powder
Product Code:	1-30-011447
Declared Weight:	4 x 170g e
Product Description:	Baking powder, used as a raising agent for baking cakes, scones, pastry and puddings. Suitable for use in standard and gluten free recipes.

*Ingredient Declaration
Raising agents (E 450 (diphosphates), E 500 (sodium carbonates)), starch.
* Many of our products are made from natural resources, the composition of which may vary. In the case of modifications the attached mentioned information will not be updated automatically.

Nutritional Information	As sold per 100g
Energy	331 kJ 78 kcal
Fat	0 g
Of which saturates	0 g
Carbohydrates	19 g
Of which sugars	0 g
Protein	0.1 g
Salt	45.7 g

Packaging Information	
Palletisation:	56 cases per layer, 10 layers per pallet, 560 cases per pallet
Outer Packaging:	Display tray with clear overwrap
Product Packaging:	4 white polypropylene pots with coloured closures. Identifying sleeve with tamper evident seal.
Shelf Life:	18 months from production date
Storage Conditions:	Store in a cool, dry place.
Country of Origin:	Manufactured in Hungary
Commodity Code:	21 02 30 00 00
Barcode:	Inner: 5000254019051 Outer: 15000254019430

Dietary Information		
	<u>Yes</u>	<u>No</u>
Suitable for vegans	✓	<input type="checkbox"/>
Suitable for vegetarians	✓	<input type="checkbox"/>
Suitable for coeliacs	✓	<input type="checkbox"/>



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**Allergen Information		
	In recipe	
	Yes	No
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut, hybridised strains) and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Crustaceans and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Molluscs and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Eggs and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Fish and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Peanuts and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Soybeans and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Lupine and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Milk and products thereof (incl. lactose)	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Nuts and products thereof (almond, hazelnut, walnut, cashew, pecan nut, brasil nut, pistachio nut, macadamia nut, Queensland nut, pinenut)	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Celery and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Mustard and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Sesame seeds and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
SO ₂ and Sulphite quantity > 10 mg/kg:	<input type="checkbox"/>	<input checked="" type="checkbox"/>

** The information in this specification is derived from the recipes and information from the suppliers. Therefore no rights may be derived from this information. If any modifications occur, you will not be notified automatically.

Quality Assurance: Microbiological Criteria			
	Target	Maximum (cfu/g)	Method / Medium
Aerobe total viable count		5000	
Enterobacteriaceae		100	
Coliforms		100	
E- coli		10	
Moulds		100	
Yeasts		100	
Staphylococcus aureus		10	
Bacillus cereus		100	
Sulf. Red. Clostridium		10	
Salmonella		Neg in 25g	
Listeria		Neg	

Quality Assurance: Physical and Chemical Criteria		
	Standard	Method
Sensory (smell, taste, colour, consistency)	Fine, free flowing, white powder. Typical smell and taste.	Visual/Organoleptic



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Directions

- Baking Powder is a versatile raising agent for baking cakes, scone, muffins and puddings
- Ideal for using in standard and gluten free baking recipes
- Use quantity of Baking Powder as stated in your recipe.
- Always use a dry spoon and replace lid after use.
- Can be mixed with plain flour as an alternative to self-raising flour. Use 2 level teaspoons of Baking Powder to 225g (8oz) of plain flour.

Shelf Life

The durability or shelf life of the product is displayed on the packaging.

Signed on behalf of Dr Oetker UK

Signature:

Name:

Damien Brown

Position:

Food Law Information Technologist

Date:

22.04.2022