



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 Bicarbonate of Soda (200g)
Product Code:	1-30-011448
Declared Weight:	4 x 200g e
Product Description:	Bicarbonate of Soda, used as a raising agent for gingerbread, parkin and soda bread. Also has many household uses.

*Ingredient Declaration
Raising agent (E 500 (sodium carbonates))
* 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	0 kJ 0 kcal
Fat	0 g
Of which saturates	0 g
Carbohydrates	0 g
Of which sugars	0 g
Protein	0 g
Salt	67.5 g

Packaging Information	
Palletisation:	56 cases per layer, 10 layers per pallet, 560 cases per pallet
Outer Packaging:	Blue display outer case
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:	28 36 30 00 00
Barcode:	Inner: 5000254019068 Outer: 15000254019447

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"/>	✓
Crustaceans and products thereof	<input type="checkbox"/>	✓
Molluscs and products thereof	<input type="checkbox"/>	✓
Eggs and products thereof	<input type="checkbox"/>	✓
Fish and products thereof	<input type="checkbox"/>	✓
Peanuts and products thereof	<input type="checkbox"/>	✓
Soybeans and products thereof	<input type="checkbox"/>	✓
Lupine and products thereof	<input type="checkbox"/>	✓
Milk and products thereof (incl. lactose)	<input type="checkbox"/>	✓
Nuts and products thereof (almond, hazelnut, walnut, cashew, pecan nut, brasil nut, pistachio nut, macadamia nut, Queensland nut, pinenut)	<input type="checkbox"/>	✓
Celery and products thereof	<input type="checkbox"/>	✓
Mustard and products thereof	<input type="checkbox"/>	✓
Sesame seeds and products thereof	<input type="checkbox"/>	✓
SO ₂ and Sulphite quantity > 10 mg/kg:	<input 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	
Clostridium		10	
Salmonella		Neg in 25g	

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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Preparation and Usage

Use the quantity of Bicarbonate of Soda as stated in your recipe. Always use a dry spoon and replace lid after use.
To make a simple baking powder use one part Bicarbonate of Soda to two parts Cream of Tartar.


Health and Safety Data

Product:	Dr Oetker Bicarbonate of Soda
Physical Appearance:	Fine, free flowing, white powder, odourless, tasteless
Ingredients:	Raising Agent: E 500 Sodium Carbonates.
Intended Use:	For bakery / catering use.
Storage & Handling:	Store in dry, cool ambient conditions.
Occupational Exposure Hazards:	None, under normal conditions of use at room temperature. Avoid eye contact.
Fire / Explosion Hazards:	Under normal conditions of use will present no fire risk.
First Aid:	Eyes: Flush with plenty of cold water. Seek medical advice if necessary. Skin: Wash with soap and water. Ingestion: No hazard under normal conditions of use. Inhalation: No hazard under normal conditions of use.
Spillage:	Sweep and wash area with detergent and water to avoid slip hazard.
Disposal of Waste:	Normal waste disposal in accordance with any relevant legislation eg. Control of Pollution Act.
Other Hazards:	None known.
Protective Clothing:	Normal for food handling.

Shelf Life

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

Signed on behalf of Dr Oetker UK

Signature:	
Name:	Leigh Edwards
Position:	Food Law Information Technologist
Date:	05.02.2024