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BAKING POWDER 4x3.5kg

Short Product Name: BAKING POWDER

BAKING POWDER Chef William Baking Powder is a unique, specially formulated product, a complete ready to use baking powder. It is based on a carefully controlled blend of disodium dihydrogen diphosphate, sodium bicarbonate and an inert filler and conforms to all current UK and EEC legal standards of purity.

 Traded Unit GTIN:
 05020933016201
 Internal GTIN:
 5020933011213
 Supplier:
 Sleaford Quality Foods
 Suppliers Product Code:
 BAP014

Reference Intake



Typical values per 100g : Energy 745kJ 175kcal

Nutritional Information

Typical Values	Per 100g
Energy	745kJ 175kCal
Carbohydrates	40.71g
of which sugars	0.77g
Fat	0.67g
of which saturates	0.1g
Fibre	1.59g
Protein	4.83g
Salt	28.85g

Allergy Information



Dietary Information



Ingredients

WHEAT Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Raising Agents: Sodium Acid Pyrophosphate E450i, Sodium Bicarbonate E500 (ii).