BAPO14 01 February 2013 05 May 2020 a3948cca9fd248fcbb8ee90cf0d1b84c



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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).