



PRODUCT SPECIFICATION



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PRODUCT

BAKING POWDER GF A/F

BPGF12F

| | |
|----------------------------------|--|
| Product Description | Baking Powder GF A/F |
| Primary Country of Origin | Australia |
| Ingredients | Rice flour, sodium acid pyrophosphate (450), sodium bicarbonate (500) |
| Allergens Present | None |
| GMO | <input checked="" type="checkbox"/> No / GMO Free <input type="checkbox"/> Yes |
| Certifications | n/a |
| Production Statement | A powder blend of sodium bicarbonate, a leavening agent (sodium acid pyrophosphate), and an inert starch (rice flour). |

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|-------------|---|---|--|--|
| Suitability | <input checked="" type="checkbox"/> Halal | <input checked="" type="checkbox"/> Kosher | <input checked="" type="checkbox"/> Vegan | <input type="checkbox"/> Organic |
| | <input type="checkbox"/> Biodynamic | <input checked="" type="checkbox"/> Gluten Free | <input checked="" type="checkbox"/> Lacto-vegetarian | <input checked="" type="checkbox"/> Ovo-lacto-vegetarian |

NUTRITIONAL DATA

Typical Analysis Per 100g

| | |
|------------------------|----------|
| Energy | 928 kJ |
| Protein | 2.9 g |
| Fat Total | <1 g |
| - Saturated | <1 g |
| - Transfat | |
| - Polyunsaturated | |
| - Monounsaturated | |
| Cholesterol | |
| Carbohydrates | 50.4 g |
| - Sugars | <1 g |
| - Dietary fibre, total | |
| Sodium | 14000 mg |
| Potassium | |
| Gluten | #ND |

ANALYTICAL SPECIFICATIONS

| | | |
|---------------------|---------|-----------------------------------|
| Organoleptic | Colour | White, with some off-white specks |
| | Odour | Typical of baking powder |
| | Texture | Free flowing, fine powder |
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|-----------------|--|--|-----------------|---------------|--|
| Physical | | | Chemical | Moisture | ≤ 5% |
| | | | | Gluten | < 3 mg/kg |
| | | | | Effectiveness | Bubbles formed immediately when hot water is added |
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| Microbiological | | |
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|------------------------------|------|--|--|
| Sulphates | None | | |
| Quarantine Treatments | None | | |

STORAGE / SHIPPING

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|-------------------------|---|
| Shelf Life | 12 months from time of manufacture |
| Storage | 12kg bag |
| Packaging | Store in a cool dry place free from toxic chemicals, odours, vermin and insect infestation. |
| Units Per Pallet | 52 |
| Pallet Weight | Approximately 720 kg |

Approved by

Y. Ryan – Version 2. 08/2021

