

PRODUCT SPECIFICATION

Dawn Baking Powder 4 x 1,5 kg 2.03660.521

General Information

Commodity Code: 2102300000
Legal Name: Baking powder
Product description: without added flavours. No pre-rising
Application: Dosage: 17 g : 500 g flour.

List of ingredients

raising agents (disodium diphosphate, sodium bicarbonate), WHEAT starch.

Composition

Ingredient	Description	E-No.	Quantity (%)	Source	Country of origin*
raising agents	disodium diphosphate, sodium bicarbonate	E450(i), E500(ii)	78	chemical, mineral	Germany, Poland, Thailand, United Kingdom
WHEAT starch			22	wheat	Belgium, France, Italy, Netherlands, United Kingdom

* Countries of origin are purely indicative and given according to our current level of knowledge

Nutritional Information

Nutritional information per 100 g of product

Nutrient	Value	Unit
Energy	322	kJ
Energy	77	kcal
Fat	0,02	g
of which saturates	0,00	g
Carbohydrate	19	g
of which sugars	0,00	g
Fibre	0,02	g
Protein	0,08	g
Salt	46	g

PRODUCT SPECIFICATION

Dawn Baking Powder 4 x 1,5 kg 2.03660.521

Allergens

+ = present, - = absent, ? = may contain

Allergen	Value	Source
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	+	WHEAT starch
Wheat	+	WHEAT starch
Spelt	-	
Kamut	-	
Rye	-	
Barley	-	
Oats	-	
Crustaceans and products thereof	-	
Eggs and products thereof	? (max 90 ppm)	
Fish and products thereof	-	
Peanuts and products thereof	-	
Soya beans and products thereof	-	
Milk and products thereof (including lactose)	? (max 25 ppm)	
Nuts, namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts, and products thereof	-	
Almond	-	
Hazelnuts	-	
Walnuts	-	
Cashews	-	
Pecan nuts	-	
Brazil nuts	-	
Pistachio nuts	-	
Macadamia / Queensland nuts	-	
Celery and products thereof	-	
Mustard and products thereof	-	
Sesame seeds and products thereof	-	
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/l in terms of the total SO ₂	-	
Lupin and products thereof	-	

PRODUCT SPECIFICATION

Dawn Baking Powder 4 x 1,5 kg 2.03660.521

Molluscs and products thereof	-	
-------------------------------	---	--

Dietary Information

Diets	Suitability
Halal	yes
Kosher	yes
Vegans	yes
Vegetarians	yes
Kosher Certificate	no
Halal Certificate	no

Sensoric Parameters

Taste: neutral
Odor: neutral
Colour: white
Texture: powder

Microbiological Parameters

Parameters	Target	Minimum	Maximum	Method
Coliform bacteria			10/g	QC1520
Moulds			1.000/g	QC1520

Chemical / Physical Parameters

Parameters	Minimum	Maximum	Method
Bulk density	750,0 g/l	900,0 g/l	QC1521

PRODUCT SPECIFICATION

Dawn Baking Powder 4 x 1,5 kg 2.03660.521

Regulatory information

Food legislation Directives / Regulation:

Regulation (EC) 1333/2008 (food additives)

Regulation (EU) 231/2012 (specifications for food additives)

Regulation (EU) 1169/2011 on the provision of food information to consumers

Regulation (EC) 1334/2008 (flavourings)

Irradiation:

To the best of our knowledge and based on statements of our suppliers, the product does not contain ingredients that are ionized or irradiated (acc. Directives 1999/2/EC & 1999/3/EC).

Contaminants:

The content of certain contaminants corresponds to the requirements of the Regulation (EU) 2023/915 (Maximum levels for certain contaminants) and its modifications

Pesticides Residues:

The product complies with Regulations (EC) 396/2005, 178/2006 and 149/2008 (Maximum residue levels of pesticides) and its modifications

Food Contact Material:

The packaging materials correspond to the requirements of the Regulation (EC) 1935/2004, Regulation (EC) 2023/2006 and Regulation (EU) 10/2011 for plastic materials and its modifications

GMO STATEMENT

This product will not be subjected to labeling as intended under article 13 of Regulation (EC) NO 1829/2003 and 1830/2003 on genetically modified food and feed of September 22, 2003. This declaration is based on the supplier's documentation from the source of the stated ingredients, supplemented with other data where necessary.

Storage instructions and shelf life

Storage conditions: Keep cool and dry.

Shelf life 18 months

Packaging Information

Primary packaging: pillow bag 1,5 KG

Secondary packaging: carton 4 X 1,5 KG