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# **Dr Oetker Baking Powder - Gluten Free - Information**

Baking powder, used as a raising agent for baking cakes, scones, pastry and puddings. Suitable for use in standard and gluten free recipes.

TFS Product Code: 030381

**Suppliers Product Code:** 

Information Last Updated: 04/05/2022 **Date Produced:** 05/11/2025



### **Allergy Information**

Key: Contains













Sesame Gluten Crustaceans

Eggs Lupin

Nuts













Milk

Celery Sulphur Dioxide

Soya

Cereal Peanuts

#### **Nutritional Information**

100g or 100ml Serving Unit:

Energy (kcal) 78.00 Energy (kJ) 331.00 Protein (q) 0.10 19.00 Carb (g)

Of Which Sugars (g) 0.00 Fat (q) 0.00

Of Which Saturates

0.00 (g) Fibre (q) 0.00 Salt (g) 45.70







Fish

Molluscs Mustard

## **Dietary Information**

Key: Suitable for









Kosher Vegetarian

Halal Vegan

Please Note: This information has been supplied by manufacturers and other third parties to Thompsons Food Service Ltd. Whilst we take steps to ensure the information is correct and regularly updated, we give no warranty and no guarantee to the accuracy of this information. Product information and ingredients may change; please always read product labels carefully in addition to this document for accuracy. Please also consider changes to ingredients when products have been substituted.

> Registered Office: Nelsons Yard, South Denes Road, Great Yarmouth, NR30 3PR, England Company No: 07107278 VAT No: GB 986 0801 93 Directors: E. Thompson, R. Thompson, T. Thompson

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### **Ingredients**

Raising agents (E 450 (diphosphates), E 500 (sodium carbonates)), starch.

#### **Handling Information**

#### **Directions for Use**

• Baking Powder is a versatile raising agent for baking cakes, scone, muffins and puddings • Ideal for using in standard and gluten free baking recipes • Use quantity of Baking Powder as stated in your recipe. • Always use a dry spoon and replace lid after use. • Can be mixed with plain flour as an alternative to self-raising flour. Use 2 level teaspoons of Baking Powder to 225g (8oz) of plain flour.

#### **Storage Instructions**

Store in a cool, dry place.

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