

Product Specification



Product name	Baking Powder
Product brand	Edlyn
Product code	I00085
Product pack size	6 x 2.5 kg
Product description	A white free flowing powder used in bakery applications as a raising agent. The chemical powders that cause the raising are maintained as a free-flowing powder by the addition of a cornflour which is gluten free. This product is made in accordance with good manufacturing practices and FSANZ standards.

Ingredients	Raising Agents (450, 500), Maize Starch
Allergens	Sulphites

Nutritional Information panel	Nutritional Information Panel		
	Servings per package:	50	
	Serving size:	50 g	
	Average Quantity	*Per serving	*Per 100 g
	Energy	259kJ	518 kJ
	Protein, total	Less than 1 g	Less than 1 g
	– gluten	Not detected	Not detected
	Fat, total	Less than 1 g	Less than 1 g
	– saturated	Less than 1 g	Less than 1 g
	Carbohydrate	15.0 g	30.0 g
– sugars	0 g	0 g	
Sodium	7530mg	15100mg	
*All specified values are averages and based on theoretical calculations.			

Country of origin	
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Directions for storage	Store in a cool dry place away from direct sunlight. Once opened, reseal for maximum freshness.
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Shelf life	Unopened packs have 12 months' shelf life from date of manufacture, recorded as best before.
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GMO status	Does not contain genetically modified ingredients
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Claims	Gluten Free
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Issued by	Leonardo Bohorquez	Issue Date	04/11/21	Version number	13
Approved by	Danielle Chang-tave	Supersedes	04/07/18 V12		
Reason for change	Updating packaging details				

Certification/Suitability - Vegan	Suitable												
Microbiological specifications	<table border="1"> <thead> <tr> <th>Microbiological test</th> <th>Test range</th> </tr> </thead> <tbody> <tr> <td>Total Plate Count</td> <td><100,000 cfu/g</td> </tr> <tr> <td>Yeast & Mould</td> <td><1000 cfu/g</td> </tr> <tr> <td>Coliforms</td> <td><10 cfu/g</td> </tr> <tr> <td>E. coli</td> <td><3 cfu/g</td> </tr> <tr> <td>Salmonella</td> <td>Not Detected /25g</td> </tr> </tbody> </table>	Microbiological test	Test range	Total Plate Count	<100,000 cfu/g	Yeast & Mould	<1000 cfu/g	Coliforms	<10 cfu/g	E. coli	<3 cfu/g	Salmonella	Not Detected /25g
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Packaging	2.5kg pails packed 6 per carton												
Distribution	Non refrigerated transport												
Palletisation	<table border="1"> <tbody> <tr> <td>Cartons per Layer</td> <td>10</td> </tr> <tr> <td>Layers per Pallet</td> <td>5</td> </tr> <tr> <td>Cartons per Pallet</td> <td>50</td> </tr> </tbody> </table>	Cartons per Layer	10	Layers per Pallet	5	Cartons per Pallet	50						
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EAN	9332216000149												
TUN	19332216000146												

The above information to the best of our knowledge is correct at the time of printing. Product specifications may change without notice. Any recommendations if made are without warranty or guarantee since the conditions of use are beyond our control.