

ORKIDE[®] BAGEPULVER US

PRODUCT TYPE:

Baking powder

INGREDIENTS: Raising agent: D Raising agent: S

Raising agent: Diphosphates E 450 Raising agent: Sodium carbonates E 500 Maize starch

| PRODUCT DATA: Appearance | White powder | |
|--------------------------|---------------------------|---|
| | Water contents, approx. % | 4 |

| Nutritional values per 100 g (average): | |
|---|-----|
| Energy, kJ | 434 |
| Energy, kcal | 102 |
| Fat, g | 0.2 |
| of which saturates, g | 0.1 |
| Carbohydrate, g | 25 |
| of which sugars, g | 0 |
| Fibre, g | 0 |
| Protein, g | 0.1 |
| Salt, g | 45 |

PACKING: 15 kg net in multiply paper bag coated with polyethylene.

KEEPING QUALITIES: Min. 12 months from date of production when stored cool and dry in unopened packing.

IDENTITY: The product is made from carefully selected raw materials.

- PURITY:
 The food additives are in full conformity with the requirements for purity and identity laid down in EU Council Directives and the "FAO Food and Nutrition Papers"
- **LEGAL STATUS:** Due to the fact that legislation on application of this product in foodstuffs may vary from country to country, the local food law should always be examined.

Credin A/S Palsgaardvej 12 · DK-7130 Juelsminde · Denmark · Tel +45 7224 3000 fax +45 7224 3001 · cvr/vat 26447003 · www.credin.com

Recipe information which is based on our own trials and other application technology information given is, to the best of our knowledge, reliable. However, no guarantees are given, not even in case of negligence on the part of Credin A/S, and users of our products should conduct their own trials to determine whether our products are suitable for the user's purposes.



ALLERGENS:

| | Present as ingredient | Used on the same production line | Risk from cross contamination |
|---|--------------------------|----------------------------------|-------------------------------|
| | | | |
| Cereals containing gluten, namely: Wheat and products thereof | No | Yes | No* |
| Cereals containing gluten, namely: Rye and products thereof | No | Yes | No* |
| Cereals containing gluten, namely: Oats and products thereof | No | Yes | No* |
| Cereals containing gluten, namely: Barley and products thereof | No | Yes | No* |
| Cereals containing gluten, namely: Spelt and products thereof | No | No | No |
| Crustaceans and products thereof | No | No | No |
| Eggs and products thereof | No | Yes | No |
| Fish and products thereof | No | No | No |
| Peanuts and products thereof | No | No | No |
| Soybeans and products thereof | No | Yes | No |
| Milk and products thereof (including lactose) | No | Yes | No |
| Almonds and products thereof | No | No | No |
| Pistachio nut and products thereof | No | No | No |
| Celery and products thereof | No | No | No |
| Mustard and products thereof | No | No | No |
| Sesame seeds and products thereof | No | Yes | No |
| Sulphur dioxide and sulphites at concentration of more than 10 mg/kg or 10 mg/liter in terms of total SO ₂ | No | No | No |
| Lupine and products thereof | No | No | No |
| Molluscs and products thereof | No | No | No |

Ingredients which may trigger allergic and/or intolerance reactions according to EU Regulation 1169/2011 annex II. * < 20 ppm (content pr. kg final product)

IDENTIFICATION:

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