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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.

Our Product Code: 030381

Suppliers Product Code:

Information Last Updated: 04/05/2022 **Date Produced:** 27/11/2025



Allergy Information

Key: Contains

Sesame Gluten Crustaceans











Eggs Lupin Nuts













Milk

Celery Sulphur Dioxide

Soya



Nutritional Information

Serving Unit: 100g or 100ml

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

Of Which Sugars (g) 0.00

Fat (q) 0.00

Of Which Saturates

0.00 (g)

Fibre (g) 0.00 45.70 Salt (q)









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 Yare Food Services. 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.



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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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