



Product Specification

Tuesday, 21 April 2026

Gluten Free - Gluten free cakes, breads and pastries

12/19-B

Product Name: GLUTEN FREE BAKING POWDER

Product Code: 2973

Description: White powder raising agent

Function: A phosphate type baking powder with bench tolerance that is gluten free.

Ingredient Listing: Raising Agents (450, 500), Free Flow Agent (170), Maize Starch.

Packaging: 2973-51 Plastic bag 15 kg.

Shelf Life & Storage: Cool, dry and dark conditions up to 12 months

Nutrition Information (per 100g):	Energy - kcal	44
	Energy - kj	184
	Protein g	0.1
	Fat - Total g	0
	Fat - Saturated g	0
	Carbohydrate - Total g	11.2
	Carbohydrate - Sugar g	0
	Dietary Fibre g	0
Sodium mg	16100	

GMO Status: Does not require any GM label statement under Standard 1.5.2 of the ANZFA regulations.

General: This product shall at the time of delivery conform in every respect to the provisions of the Australia/NZ food standards and regulations made there under. Customers exporting this product or items made using this product should check compliance with the importing country regulations.

Product manufactured on plant that handles wheat, soy, milk, egg, and tree nut products.