

## Chef Williams Baking Powder - Pot - Information

Chef William Baking Powder is a unique, specially formulated product, a complete ready to use baking powder. It is based on a carefully controlled blend of disodium dihydrogen diphosphate, sodium bicarbonate and an inert filler and conforms to all current UK and EEC legal standards of purity.

**TFS Product Code:** 021683  
**Suppliers Product Code:**  
**Information Last Updated:** 14/02/2019  
**Date Produced:** 22/02/2025



### Allergy Information

Key: **Contains** **May Contain**



### Nutritional Information

Serving Unit:

()  
( )  
( )  
( )  
( )  
( )  
( )  
( )  
( )

### 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.

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## Ingredients

WHEAT Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamine), Raising Agents; Sodium Acid Pyrophosphate, Sodium Bicarbonate.

## Handling Information

### Directions for Use

No usage information

### Storage Instructions

No storage information

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