



SLEAFORD QUALITY FOODS LTD

Woodbridge Road, East Road Industrial Estate, Sleaford, Lincolnshire, NG34 7JX
Tel: 01529 305000 Fax: 01529 413720 e-mail: sqf@sleafordqf.com

SFQD 37-7
12/10/14

PRODUCT SPECIFICATION

Specification Number	Product	Issue Number	Original Issue Date	Current Issue Date
BAPO25	BAKING POWDER	6	15/05/2012	19/12/2025
Description	Chef William Baking Powder is a unique, specially formulated product, a complete ready to use baking powder.			
Ingredients	WHEAT Flour (WHEAT Flour, Calcium Carbonate, Niacin, Iron, Folic Acid, Thiamin), Raising Agents: Sodium Acid Pyrophosphate E450i, Sodium Bicarbonate E500 (ii))			
Allergens	Wheat Gluten			
Instructions	This product can be used as a general purpose baking powder in a variety of bakery products. Customers should undergo their own evaluation to ensure that the product is suitable for their application.			
Sensory	Appearance	Free flowing off-white powder.		
	Flavour & Aroma	Free from foreign odours or taints.		
Analytical	Moisture	12% maximum		
Microbiological	E. coli	10/g maximum		
	Salmonella	Absent in 25g		
Physical	Foreign Matter	Absent		
	Metal Detection	3.5mm Ferrous 4.0mm Non Ferrous 5.0mm Stainless Steel		
Typical Nutritional Information per 100g	Energy	178 kcal		
	Energy	745 kJ		
	Fat	0.67 g		
	of which: saturates	0.10 g		
	Carbohydrate	37.93 g		
	of which: sugars	0.77 g		
	Fibre	2.01 g		



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PRODUCT SPECIFICATION

Specification Number	Product	Issue Number	Original Issue Date	Current Issue Date
BAPO25	BAKING POWDER	6	15/05/2012	19/12/2025

Protein	4.83 g
Salt	28.85 g
Sodium	11539.00 mg

Nutritional information calculated from dry ingredients. Carbohydrate value is representative of total carbohydrate.

Labels Product name, net weight, batch code and best before date.

Storage Store in a cool, dry place, free from the risk of contamination and ingress of moisture.

Shelf Life 12 months under correct storage conditions.

Pack Size 25kg

Additional Information Manufactured in the UK

Approved by:	Julie Simpson
Position:	Senior Technical Officer
Date Printed:	19/12/2025

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Specification Amendments

Previous Issue	Previous Issue Date	Current Issue	Current Issue Date	Category Changed	Details Changed
5	13/06/2025	6	19/12/2025	Instructions	Folic Acid in flour update



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SFQD75-8
10/03/09

ALLERGY INFORMATION

PRODUCT: BAKING POWDER

Specification Number: BAPO25

Allergy Issue Date: 19/12/2025

Allergy Issue No.: 6

Does the product contain any of the following:	Status	Additive or Ingredient Present
Wheat and Wheat Derivatives	Yes	Wheat Flour
Rye	No	
Barley	No	
Oats / Oat Bran	No	
Triticale	No	
Gluten	Yes	Wheat Flour
Maize and Maize Derivatives	No	
Soya / Soya Products	No	
Modified Starches	No	
Egg and Egg Derivatives	No	
Dairy and Dairy Derivatives (incl. lactose)	No	
Beef Products (from all sources)	No	
Beef Products (from UK sources)	No	
Pork Products	No	
Lamb / Mutton Products	No	
Crustacea and Shellfish	No	
Fish	No	
Gelatine	No	
Any other Animal Products	No	
Artificial Colours (incl. azo dyes)	No	
Added Natural Colours	No	
Artificial Flavours	No	
Natural or NI Flavours	No	
BHA / BHT and Other Antioxidants	No	
Benzoates	No	
Sulphites >10mg/kg	No	
Other Preservatives	No	



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ALLERGY INFORMATION

PRODUCT: BAKING POWDER

Specification Number: BAPO25

Allergy Issue Date: 19/12/2025

Allergy Issue No.: 6

Does the product contain any of the following:	Status	Additive or Ingredient Present
Added MSG	No	
Glutamates	No	
Other Additives	Yes	Statutory nutrients in Wheat Flour, Raising Agents: Sodium Acid Pyrophosphate E450i, Sodium Bicarbonate E500(ii)
Yeast / Yeast Extract	No	
HVP / TVP	No	
Aspartame	No	
Caffeine	No	
Phenylalanine	No	
Peanuts / Peanut Derivatives	No	
Other Nuts / Nut Derivatives	No	
Nut Oil / Nut Oil Derivatives	No	
Sesame / Sesame Seed Derivatives	No	
Poppy Seeds	No	
Mustard	No	
Other Seeds	No	
Vegetable Oil / Seed Oil	No	
Legumes (or derivatives of)	No	
Celery	No	
Garlic	No	
Lupin	No	
Molluscs	No	
Added Salt	No	
Added Sugar	No	



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ALLERGY INFORMATION

PRODUCT: BAKING POWDER

Specification Number: BAPO25

Allergy Issue Date: 19/12/2025

Allergy Issue No.: 6

Is the product suitable for:	Status	Comments
Ova-lacto Vegetarians	Yes	
Vegans	Yes	
Orthodox Jewish Diet (Kosher)	Yes	
Kosher Certified	No	
Muslim Diet (Halal)	Yes	
Halal Certified	No	

Is the product:	Status	Details
Free from Genetically Modified ingredients.	Yes	

Approved by: Julie Simpson

Position: Senior Technical Officer

Date: 19/12/2025



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12/10/14

PRODUCT SPECIFICATION

Specification Number	Product	Issue Number	Original Issue Date	Current Issue Date
BAPO14	BAKING POWDER	12	20/09/2002	19/12/2025
Description	Chef William Baking Powder is a unique, specially formulated product, a complete ready to use baking powder.			
Brand	Chef William			
Ingredients	WHEAT Flour (WHEAT Flour, Calcium Carbonate, Niacin, Iron, Folic Acid, Thiamin), Raising Agents: Sodium Acid Pyrophosphate E450i, Sodium Bicarbonate E500 (ii))			
Allergy Advice: See Ingredients In Bold				
Allergens	Wheat Gluten.			
Instructions	This product can be used as a general purpose baking powder in a variety of bakery products. Customers should undergo their own evaluation to ensure that the product is suitable for their application.			
Sensory	Appearance	Free flowing off white powder.		
	Flavour & Aroma	Free from foreign odours or taints.		
Analytical	Moisture	12% maximum		
Microbiological	E. coli	10/g maximum		
	Salmonella	Absent in 25g		
Physical	Foreign Matter	Absent		
	Metal Detection	3.5mm Ferrous 4.0mm Non Ferrous 5.0mm Stainless Steel		
Typical Nutritional Information per 100g	Energy	178 kcal		
	Energy	745 kJ		
	Fat	0.67 g		
	of which: saturates	0.10 g		
	Carbohydrate	37.93 g		
	of which: sugars	0.77 g		
	Fibre	2.01 g		



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PRODUCT SPECIFICATION

Specification Number	Product	Issue Number	Original Issue Date	Current Issue Date
BAPO14	BAKING POWDER	12	20/09/2002	19/12/2025

Protein	4.83 g
Salt	28.85 g
Sodium	11539.00 mg

Nutritional information calculated from dry ingredients. Carbohydrate value is representative of total carbohydrate.

Labels Product name, net weight, batch code and best before date.

Storage Store in a cool, dry place, free from the risk of contamination and ingress of moisture.

Shelf Life 12 months under correct storage conditions.

Pack Size 4x3.5kg

Additional Information Manufactured in the UK

Approved by: Julie Simpson
Position: Senior Technical Officer
Date Printed: 19/12/2025

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ALLERGY INFORMATION

PRODUCT: BAKING POWDER

Specification Number: BAPO14

Allergy Issue Date: 19/12/2025

Allergy Issue No.: 12

Does the product contain any of the following:	Status	Additive or Ingredient Present
Wheat and Wheat Derivatives	Yes	Wheat Flour
Rye	No	
Barley	No	
Oats / Oat Bran	No	
Triticale	No	
Gluten	Yes	Wheat Flour
Maize and Maize Derivatives	No	
Soya / Soya Products	No	
Modified Starches	No	
Egg and Egg Derivatives	No	
Dairy and Dairy Derivatives (incl. lactose)	No	
Beef Products (from all sources)	No	
Beef Products (from UK sources)	No	
Pork Products	No	
Lamb / Mutton Products	No	
Crustacea and Shellfish	No	
Fish	No	
Gelatine	No	
Any other Animal Products	No	
Artificial Colours (incl. azo dyes)	No	
Added Natural Colours	No	
Artificial Flavours	No	
Natural or NI Flavours	No	
BHA / BHT and Other Antioxidants	No	
Benzoates	No	
Sulphites >10mg/kg	No	
Other Preservatives	No	



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PRODUCT: BAKING POWDER

Specification Number: BAPO14

Allergy Issue Date: 19/12/2025

Allergy Issue No.: 12

Does the product contain any of the following:	Status	Additive or Ingredient Present
Added MSG	No	
Glutamates	No	
Other Additives	Yes	Statutory nutrients in Wheat Flour, Raising Agents: Sodium Acid Pyrophosphate E450i, Sodium Bicarbonate E500(ii)
Yeast / Yeast Extract	No	
HVP / TVP	No	
Aspartame	No	
Caffeine	No	
Phenylalanine	No	
Peanuts / Peanut Derivatives	No	
Other Nuts / Nut Derivatives	No	
Nut Oil / Nut Oil Derivatives	No	
Sesame / Sesame Seed Derivatives	No	
Poppy Seeds	No	
Mustard	No	
Other Seeds	No	
Vegetable Oil / Seed Oil	No	
Legumes (or derivatives of)	No	
Celery	No	
Garlic	No	
Lupin	No	
Molluscs	No	
Added Salt	No	
Added Sugar	No	



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PRODUCT: BAKING POWDER

Specification Number: BAPO14

Allergy Issue Date: 19/12/2025

Allergy Issue No.: 12

Is the product suitable for:	Status	Comments
Ova-lacto Vegetarians	Yes	
Vegans	Yes	
Orthodox Jewish Diet (Kosher)	Yes	
Kosher Certified	No	
Muslim Diet (Halal)	Yes	
Halal Certified	No	

Is the product:	Status	Details
Free from Genetically Modified ingredients.	Yes	

Approved by: Julie Simpson

Position: Senior Technical Officer

Date: 19/12/2025