

SAPP-TYPE NON-GMO

DOUBLE ACTING

Baking Powder

DESCRIPTION	A pyrophosphate type chemical leavening product that provides dependable, high quality leavening of baked goods in bakeries, restaurants and institutions.
INGREDIENTS	This baking powder contains sodium acid pyrophosphate, sodium bicarbonate, cornstarch (made from non-genetically modified corn), and monocalcium phosphate.
GAS RELEASE	All carbon dioxide present is available for leavening and typically is more than 14% of the baking powder. For analysis methods, see Official Method 923.02, Carbon Dioxide (Total) in Baking Powders of the Official Methods of Analysis of the Association of Official Analytical Chemists, 18 th Edition, Revision 2, 2003.
LEAVENING ACTION	Leavening CO ₂ is released by the reaction of sodium acid pyrophosphate and monocalcium phosphate in the presence of heat and moisture. About 10% is released with the addition of liquid and the rest is released in the oven.
CHEMICAL PROPERTIES	Baking Powder generally has a near neutral pH. There are no preservatives or sulfur dioxides present in this product.
MICROBIAL	Water activity of this product is less than the amount required to sustain microbial proliferation.
MOISTURE	The free moisture content is typically less than 3.0%.
LABELING	May be listed as "Baking Powder" or "Leavening" followed by the ingredients (Sodium Acid Pyrophosphate, Sodium Bicarbonate, Cornstarch, Monocalcium Phosphate).
STORAGE	Store in a cool, dry place and keep container tightly closed. Keep product away from heat and moisture. Shelf-life 24 months with proper storage.
BEST USES	Biscuits, cakes, muffins, pancakes, tortillas and other ready-to-use mixes.