

MCP-TYPE

DOUBLE ACTING

Baking Powder



DESCRIPTION	A double acting chemical leavening product that is designed to release carbon dioxide gas predominately in the bench stage. Fine white powder in appearance.
INGREDIENTS	This formula contains monocalcium phosphate, sodium bicarbonate, and cornstarch (made from Identity Preserved non-genetically modified corn).
GAS RELEASE	All carbon dioxide present is available for leavening and typically is more than 14.5% 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, 18th Edition, Revision 2, 2003.
LEAVENING ACTION	Leavening CO ₂ is released by the reaction of monocalcium phosphate and sodium bicarbonate in the presence of moisture. About 66% is released at batter temperature 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: Monocalcium Phosphate, Sodium Bicarbonate, and Cornstarch (made from non-genetically modified corn).
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.

