

MCP- TYPE

INGREDIENT DESCRIPTIONS

In Rumford Baking Powder



CORNSTARCH

CAS 9005-25-8; EINECS 232-679-6

Definition: Obtained from grains of Zea mays; carbohydrate polymer consisting primarily of amylose and amylopectin.

Formula: White powder.

Use: Buffer in baking powder.

MANUFACTURING PROCESS

Non-genetically modified corn that has been kept segregated from regular stock corn is steeped in a soaking process that loosens the pericarp, which is the outer covering of the kernel of grain. The pericarp is then removed and filtered out, and the residue is dried and pulverized into a fine powder.

SODIUM BICARBONATE

CAS 144-55-8; EEC E500

Classification: Inorganic salt.

Formula: NaHCO₃

Use: Leavening agent.

MANUFACTURING PROCESS

Nahcolite, a raw mineral that is mined from the ground, is placed in an ammonia solution to precipitate crystals of soda ash. This raw product is then washed several times to remove other salts such as ammonium chloride. The crystals remain intact. The final process is drying of the product at a temperature below 40°C in a flow of carbon dioxide.

MONOCALCIUM PHOSPHATE

CAS 10031-30-8; EINECS 231-837-1; EEC E341

Definition: Phosphoric acid calcium salt (2:1)

Formula: CaH₄(PO₄)₂ · H₂O

Use: Leavening acid in food products.

MANUFACTURING PROCESS

Limestone rock (phosphate rock) is mined from natural ore deposits in the ground. The ore is crushed and placed in solution with phosphoric acid and an alkaline source (sodium hydroxide, potassium hydroxide, calcium hydroxide) in a process called slagging. The resulting residue is filtered out and spray dried to a fine crystalline powder. This powder is then milled to customer-specific particle sizes.



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