



UniPro

Baking Powder

DESCRIPTION

A double acting chemical leavening product that is designed to release carbon dioxide gas in two stages. Product is a fine white powder in appearance.

INGREDIENTS

This double acting formula contains corn starch, sodium bicarbonate, sodium aluminum sulfate and monocalcium phosphate.

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.

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 5.0%.

LABELING

May be listed as "Baking Powder" or "Leavening" followed by the ingredients (corn starch, sodium bicarbonate, sodium aluminum sulfate, 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.

