

PRODUCT SPECIFICATION

DATE OF ISSUE
19-08-2015

BAKING POWDER PURE



NATUURLIJK NATUURLIJK PRODUCT CODE:
X1503, X1514, X1509

PRODUCTION:
1015170211

NATUURLIJK
NATUURLIJK
special food ingredients

1. PRODUCT IDENTIFICATION

1.1 Supplier product information

Product name	Baking powder pure		
Production	1015170211		
Product code	Content	EAN	Packaging
X1503	100g	8718309830076	Plastic jar and screw lock cap with warranty seal. Jar =  Cap = 
X1514	250g	8718309830083	
X1509	1kg	8718309830090	

1.2 Scientific product information

Combined ingredient

Main use	Leavening agent	
Ingredients	Baking soda (53%)	Tartaric acid (47%)
Chemical name	Sodium bicarbonate	L(+) Tartaric acid
Chemical formula	NaHCO ₃	C ₄ H ₆ O ₆

1.3 Legislative product information

CAS number	144-55-8	87-69-4
EU food additive	E500(ii)	E334
Country of Origin	The Netherlands	

2. PRODUCT INFORMATION

2.1 Physical and Chemical properties

	Unit	Specification	Method
Appearance		Crystalline powder	
Colour		White	
Odour/taste		Odourless	
Purity	%	99,3	
Solubility		very well	

2.2 Microbiological data

Total plate count	Cfu/g	<5000	
Moulds	Cfu/g	<10	
Yeasts	Cfu/g	<10	
Salmonella	cfu/25g	Absent	

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2.3 Chemical analyses

Calcium (Ca)	ppm	<200	
Iron (Fe)	ppm	<10	
Arsenic (As)	ppm	<3	
Heavy metals	ppm	<10	
Oxalates	ppm	<100	
Chloride (Cl)	ppm	<100	
Sulphate (SO ₄)	ppm	<150	
Mercury (Hg)	ppm	<1	
Lead (Pb)	ppm	<2	

2.4 Nutritional Information

2.4.1 Nutritional Values

Energy	kJ/100g	607	
Energy	kcal/100g	140	
Protein	g/100g	0	
Carbohydrate:	g/100g	46,8	
Of which Sugars	g/100g	0	
Polyols	g/100g	0	
Starches	g/100g	0	
Others	g/100g	0	
Fat:	g/100g	0	
Of which Saturated	g/100g	0	
Mono-unsaturated	g/100g	0	
Poly-unsaturated	g/100g	0	
Transfatty acids	g/100g	0	
Cholesterol	mg/100g	0	
Water	g/100g	≤ 0,25	
Organic acid	g/100g	0	
Dietary fiber	g/100g	0	

2.4.2 Minerals

Sodium (Na)	mg/100g	≈14349	calculated
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Calcium (Ca)	mg/100g	<200	
Iron (Fe)	mg/100g	<10	

2.4.3 Vitamins

All		absent	
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3. FOOD INTOLERANCE

3.1 Allergens

Yes = ✓ / No = ✗	Contains	Direct Contamination	Cross-Contamination (Risk)
Barley	✗	✗	✗
Beef	✗	✗	✗
Cacao	✗	✗	✗
Carrot	✗	✗	✗
Celery and celery products	✗	✗	✗
Cereals containing gluten and products produced with these (wheat, rye, oats, spelt, barley)	✗	✗	✗
Chicken	✗	✗	✗
Coriander	✗	✗	✗
Crustaceans and Shellfish	✗	✗	✗
Eggs and egg products	✗	✗	✗
Fish and fish products	✗	✗	✗
Glutamate	✗	✗	✗
Lupin and products thereof	✗	✗	✗
Milk and milk products (including Lactose)	✗	✗	✗
Molluscs and products thereof	✗	✗	✗
Mustard and mustard products	✗	✗	✗
Nuts and nut products (almonds, hazelnuts, walnuts)	✗	✗	✗
Peanuts and peanut products	✗	✗	✗

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Pork	X	X	X
Sesame and sesame products	X	X	X
Soybean and soybean products	X	X	X
Sulphite (E221 - E228)	X	X	X
Sulphur dioxide (>10mg/kg)	X	X	X

3.2 Suitability for other diets:

Coeliacs	✓	Lactose intolerant	✓
Halal	✓	Vegans	✓
Kosher	✓	Vegetarian	✓

3.3 GMO Declaration:

Baking powder pure does not contain genetically modified organisms and is not produced using raw materials of a genetically modified origin. At no stage during production does the product come into contact with genetically modified organisms.

4. STORAGE CONDITIONS

Storage conditions	In closed original packaging. Must be kept cool and dry in a well-ventilated place.
Shelf life	18 months after production, under the above mentioned conditions.

5. FOOD SAFETY

5.1 Hygiene:

This product is produced in a facility with an HACCP based food safety system.

5.2 Identifications of dangers:

Classification of the substance (Regulation (EC) No 1272/2008)	Not classified. (non-hazardous)
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6. EXTENDED PRODUCT INFORMATION

6.1 Usage

Baking powder pure is a pure leavening agent with the right combination of tartaric acid and baking soda. The ideal leavening agent for biscuits and cakes. If you use very acidic ingredients such as lemon juice, yogurt, buttermilk, cocoa, vinegar, honey or something like that, then you can better use baking soda as leavening agent, or replace a portion of the baking powder with baking soda. Otherwise the acid from the baking powder remains unused in the baked product and will negatively influence the flavor of the baked goods. This tip applies to all baking powders, not just this one.

Baking powder can best be sifted with the flour. The heavier the dough / batter and the thicker / higher the product, the more baking powder needs to be used. This can amount to 2 times the standard amount, such as with cake and muffins. With thin biscuits, half the standard amount is sufficient.

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Dosage as a leavening agent in baked goods: 2 ½ teaspoons baking powder (10g / 2.0%) on 500g of flour.

Chemical reaction when dissolved:

Baking soda + tartaric acid = carbon dioxide + water + sodium tartrate



6.2 Dictionary

NL	The Netherlands	Bakpoeder
GB	Great Britain (UK)	Baking powder
DE	Germany	Backpulver
FR	France	Levure chimique
ES	Spain	Levadura en polvo (Levadura química, Polvo para hornear, Polvo royal)
PT	Portugal	Levedura química
IT	Italy	Lievito in polvere
DK	Denmark	Bagepulver
NO	Norway	Bakepulver
SE	Sweden	Bakpulver
FI	Finland	Leivinjauhe
IS	Iceland	Lyftiduft
CZ	Czech Republic	Prášek do pečiva
SK	Slovak Republic	Prášok do pečiva
HU	Hungary	Sütőpor
HR	Croatia (Hrvatska)	Prašak za pecivo
GR	Greece	μπέικιν πάουντερ
SI	Slovenia	Pecilni prašek
PL	Poland	Proszek do pieczenia
RO	Romania	Praf de copt
BG	Bulgaria	бакпулвер
RU	Russian Federation	Разрыхлитель
TR	Turkey	Kabartma tozu

7. DISCLAIMER

Although we take great care in setting up this product specification, we cannot accept any liability for the completeness and fully accurateness of the information provided. The content of this Product Specification is completed to the best of our knowledge.

This document does not dismiss the user of his legal obligations with respect to food safety.

This product specification replaces any previously issued specifications.