



CI Baking Powder 134403

Country of Manufacture: United States

UPC: 606980008649

Description

CI Baking Powder is a dependable, high quality chemical leavener of the double acting type. This baking powder is the standard of the industry as a general, broad-range leavening system.

Usage

Recommended use level is up to 6% based on flour weight. In most cakes, about 5% based on flour weight, will produce optimum results. Biscuits and some doughs will normally require 2% - 3% based on flour weight. Batters for frozen foods will require less depending on the desired fluffiness in the finished coating. It is very important to scale baking powder accurately to assure uniform results. For uniform distribution, baking powder should be sifted with the flour.

Ingredients

Sodium Acid Pyrophosphate, Sodium Bicarbonate, Corn Starch, Monocalcium Phosphate.

GMO Status

This product is comprised of raw materials derived or extracted from genetically modified organisms and therefore contains novel GMO protein or DNA

Certifications

Kosher Pareve by the Orthodox Union.

Product Characteristics

Form: Free flowing, fine powder

Color: White

Product Specifications	UOM	Min	Max
Carbon Dioxide	%	15.20	16.60
Moisture	%		3.50
pH		6.25	7.25
Sieve (100 Mesh Through)	%	95.00	100.00
Sieve (30 Mesh Over)	%		5.00
Sieve (80 Mesh Through)	%	25.00	

Additional Information

This product is not ready-to-eat or suitable for use in ready-to-eat applications.

Storage Information

Product from unopened containers that has been stored under recommended conditions of 55-85°F (13-29°C) may be used for up to 12 months.

Package Data

Package: BAG

Dimensions: LxWxH: 30x16x3, Vol: 0.83 Ft^3

Sub-Pkg: 50# BAG

Net Wt. 50 LB, Gross Wt. 51 LB

Pallet: 40 Pkgs, Ti x Hi: 5 x 8