

CI Baking Powder

134403

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.

Storage

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

Packaging Details

Package: BAG, LxWxH: 30x16x3, Vol: 0.83 Ft³
Weight: Net Wt. 50 LB, Gross Wt. 51 LB
Pallet: 40 Pkgs, Ti x Hi: 5 x 8
UPC: 606980008649

Product Characteristics

Form: Free flowing, fine powder
Color: White

Product Specifications

| | | 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 | |

Kosher

This product is certified Kosher Pareve by the Orthodox Union.