

PRODUCT SPECIFICATION

DATE OF ISSUE
03-05-2021

BAKING POWDER PURE




NATUURLIJK NATUURLIJK PRODUCT CODE:
X1503, X1514, X1509, X1539

PRODUCTION:
1015221103

NATUURLIJK
NATUURLIJK
special food ingredients

1. PRODUCT IDENTIFICATION

1.1 Supplier product information

| | | | |
|---------------------|--------------------|---------------|---|
| Product name | Baking powder pure | | |
| Production | 1015221103 | | |
| 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 | |
| X1539 | 12,5kg | 8718309830229 | Blauwe zak =  in doos |

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 | |
| Organic products | For the purposes of Article 19(2)(b) of Regulation (EC) No 834/2007, baking powder pure may be used in the manufacture of processed organic foods. | |

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

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

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 | |

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| | | | |
|---------------|--------|---|--|
| Dietary fiber | g/100g | 0 | |
|---------------|--------|---|--|

2.4.2 Minerals

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

2.4.3 Vitamins

| | | | |
|-----|--|--------|--|
| All | | absent | |
|-----|--|--------|--|

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 | ✗ | ✗ | ✗ |

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| | | | |
|---|---|---|---|
| Nuts and nut products (almonds, hazelnuts, walnuts) | X | X | X |
| Peanuts and peanut products | X | X | X |
| 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 on HACCP based food safety system.

5.2 Identifications of dangers:

Classification of the substance (Regulation (EC) No 1272/2008) | Not classified. (non-hazardous)

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.

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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.

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

$\text{NaHCO}_3 + \text{C}_4\text{H}_6\text{O}_6 = 2\text{CO}_2 + 2\text{H}_2\text{O} + \text{Na}_2\text{C}_4\text{H}_4\text{O}_6$

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 | Leivin jauhe |
| 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.