

# PRODUCT SPECIFICATION

DATE OF ISSUE  
22-09-2021

## CREAM OF TARTAR BAKING POWDER

NATUURLIJK NATUURLIJK PRODUCT CODE:  
X1544, X1545, X1546, X1596

PRODUCTION:  
1020230322



## 1. PRODUCT IDENTIFICATION

### 1.1 Supplier product information

<b>Product name</b>	Cream of tartar baking powder		
<b>Production</b>	1020230322		
<b>Product code</b>	<b>Content</b>	<b>EAN</b>	<b>Packaging</b>
X1544	80g	8718309830380	Plastic jar and screw lock cap with warranty seal. Jar =  Cap =
X1545	200g	8718309830397	
X1546	900g	8718309830403	
X1596	12,5kg	8718309830885	Blue bag =  in box

### 1.2 Scientific product information

#### Combined ingredient

Main use	Leavening agent	
<b>Ingredients</b>	<b>Cream of tartar (69%)</b>	<b>Baking soda (31%)</b>
EU food additive	E336(i)	E500(ii)
Chemical name	Natural Monopotassium tartrate	Sodium bicarbonate
Chemical formula	C <sub>4</sub> H <sub>5</sub> O <sub>6</sub> K	NaHCO <sub>3</sub>

### 1.3 Legislative product information

EU food additive	E336(i), E500(ii)
Country of Origin	The Netherlands
Organic products	For the purposes of Article 19(2)(b) of Regulation (EC) No 834/2007, cream of tartar baking powder 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	
Assay	wt%	99,5	
Purity	%	99,3	

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### 2.2 Microbiological data

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

### 2.3 Chemical analyses

Iron (Fe)	mg/kg	<10	
Arsenic (As)	ppm	<3	
Lead (Pb)	ppm	<2	
Oxalates	ppm	<100	
Mercury (Hg)	ppm	<1	
Chloride (Cl)	ppm	<500	
Heavy metals	ppm	<10	
Sulphate (SO <sub>4</sub> )	ppm	<500	
Sodium (Na)	%	<1	

### 2.4 Nutritional Information

#### 2.4.1 Nutritional Values

Energy	kJ/100g	713	
Energy	kcal/100g	164	
Protein	g/100g	0	
Carbohydrate:	g/100g	54,9	
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	

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Water	g/100g	≤ 0,5	
Organic acid	g/100g	0	
Dietary fiber	g/100g	0	

### 2.4.2 Minerals

Sodium (Na)	mg/100g	≈8393	Calculated
Calcium (Ca)	mg/100g	absent	
Potassium (K)	mg/100g	14,2	

## 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		✗	✗

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Mustard and mustard products	X	X	X
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:

Cream of tartar baking powder 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 comes into contact with genetically modified organisms.

## 4. STORAGE CONDITIONS

Storage conditions	In closed original packaging. Must be kept cool and dry.
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

Cream of tartar baking powder is a pure baking powder with the right combination of cream of tartar and baking soda. This is the oldest formulation of baking powder. The advantage of this baking powder compared to baking powder pure, is that it reacts slower. The ideal leavening agent for cakes.

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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: 4 teaspoons baking powder (16g / 3,2%) on 500g of flour.

Chemical reaction when dissolved:

Baking soda + cream of tartar = carbon dioxide + water + potassium sodium tartrate (rochelle salt)



## 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	бaкпyлвep
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.