

PRODUCT SPECIFICATION

DATE OF ISSUE
18-03-2021




ORGANIC BAKING POWDER EXTRA
NATUURLIJK NATUURLIJK PRODUCT CODE:
X1563, X1564, X1565, X1595

PRODUCTION:
1017230318

NATUURLIJK
NATUURLIJK
special food ingredients

1. PRODUCT IDENTIFICATION

1.1 Supplier product information

Product name	Organic baking powder extra		
Production	1017180204		
Product code	Content	EAN	Packaging
X1563	60g	8718309830588	Plastic jar and screw lock cap with warranty seal. Jar =  Cap = 
X1564	150g	8718309830592	
X1565	700g	8718309830601	
X1595	10kg	8718309831219	Blue bag =  in box with warranty seal.

1.2 Scientific product information

Combined ingredient

Main use	Leavening agent	
Ingredients	Baking soda (27%)	Tartaric Acid (24%)
EU food additive	E500(ii)	E334
Chemical name	Sodium bicarbonate	L(+) Tartaric Acid
Chemical formula	NaHCO ₃	C ₄ H ₆ O ₆
Ingredients	Organic corn starch (48%)	Organic albumen (1%)
EU food additive	-	-
Chemical name	Organic corn starch pre-gelatinized	Chicken egg, egg white powder (hen egg albumen)
Chemical formula	-	-

1.3 Legislative product information

Country of Origin	The Netherlands		
Certification	Organic	Certification number	103446
	Institute	Skal NL-BIO-01	

2. PRODUCT INFORMATION

2.1 Physical and Chemical properties

	Unit	Specification	Method
Appearance		Powder	
Colour		White	
Odour/taste		Odourless	

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Purity	%	93,4	
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	

2.4 Nutritional Information

2.4.1 Nutritional Values

Energy	kJ/100g	1043	
Energy	kcal/100g	244	
Protein	g/100g	0,96	
Carbohydrate:	g/100g	65,9	
Of which Sugars	g/100g	0,05	
Polyols	g/100g		
Starches	g/100g	42,2	
Others	g/100g		
Fat:	g/100g	0,05	
Of which Saturated	g/100g	<0,05	
Mono-unsaturated	g/100g		
Poly-unsaturated	g/100g		
Transfatty acids	g/100g		
Cholesterol	mg/100g		
Water	g/100g	4	
Organic acid	g/100g		
Dietary fiber	g/100g	0,5	

2.4.2 Minerals

Sodium (Na)	mg/100g	7253	
Calcium (Ca)	mg/100g	7,90	
Iron (Fe)	mg/100g	0,97	
Magnesium (Mg)	mg/100g	3,31	

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Potassium (K)	mg/100g	13,68	
Phosphor (P)	mg/100g	18,57	

3. FOOD INTOLERANCE

3.1 Allergens

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

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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	✓
Vegetarian	✓	Vegans	X

3.3 GMO Declaration:

Organic baking powder extra 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	24 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)
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6. EXTENDED PRODUCT INFORMATION

6.1 Usage

Baking powder extra is a baking powder which you can use in the same quantities as regular baking powder. When a recipe calls for baking powder, this is the one you would use, in exact the same amount. Baking powder Extra is especially good in wet batter / dough, such as muffins and cakes. The added egg white traps the air bubbles that the baking powder produces.

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: 6 teaspoons baking powder classic (18g / 3,6%) on 500g of flour.

The corn starch in this baking powder is used to extend the shelf life of the baking powder by keeping the baking soda dry and separated from the tartaric acid. The starch also gives the

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baking powder the right volume for standard baking powder measuring. In the leavening process it only has a function as a retarder. It has no function in the actual gas production. The function of the added egg white powder is to capture and retain the gas produced in the reaction below.

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.