

PRODUCT SPECIFICATION

DATE OF ISSUE
14-09-2021






**ORGANIC CREAM OF TARTAR
BAKING POWDER CLASSIC**
NATUURLIJK NATUURLIJK PRODUCT CODE:
X1585, X1586, X1587, X1540

**PRODUCTION:
1024240314**

1. PRODUCT IDENTIFICATION

1.1 Supplier product information

Product name	Organic baking powder classic		
Production	1024240314		
Product code	Content	EAN	Packaging
X1585	80g	8718309830755	Plastic jar and screw lock cap with warranty seal.  Jar =  Cap =
X1586	200g	8718309830762	
X1587	900g	8718309830779	
X1540	12,5kg	8718309831233	Blue bag =  in box with warranty seal.

1.2 Scientific product information

Combined ingredient

Main use	Leavening agent		
Ingredients	Cream of tartar (60%)	Baking soda (27%)	Organic corn starch (13%)
EU food additive	E336(i)	E500(ii)	-
Chemical name	Natural Monopotassium tartrate	Sodium bicarbonate	Organic corn starch pre-gelatinized
Chemical formula	C ₄ H ₅ O ₆ K	NaHCO ₃	-

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	
Purity	%	97,7	
Solubility		good	

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special food ingredients

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	813	
Energy	kcal/100g	188	
Protein	g/100g	0,04	
Carbohydrate:	g/100g	59,1	
Of which Sugars	g/100g	0	
Polyols	g/100g	0	
Starches	g/100g	11	
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	≤ 1,5	
Organic acid	g/100g	0	
Dietary fiber	g/100g	0	

2.4.2 Minerals

Sodium (Na)	mg/100g	≈7303	calculated
Calcium (Ca)	mg/100g	2	
Magnesium (Mg)	mg/100g	0,7	
Potassium (K)	mg/100g	13	
Phosphor (P)	mg/100g	4,7	

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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	✗	✗	✗
Nuts and nut products (almonds, hazelnuts, walnuts)	✗	✗	✗
Peanuts and peanut products	✗	✗	✗
Pork	✗	✗	✗
Sesame and sesame products	✗	✗	✗

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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	✓

3.3 GMO Declaration:

Organic cream of tartar baking powder classic 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	30 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

Organic cream of tartar baking powder 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.

The advantage of this baking powder compared to baking powder classic, is that it reacts slower. The ideal leavening agent for cakes.

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 (18g / 3,6%) on 500g of flour.

Chemical reaction when dissolved:

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 cream of tartar. The starch also gives the 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.

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Baking soda + cream of tartar = carbon dioxide + water + potassium sodium tartrate (rochelle salt)
 $\text{NaHCO}_3 + \text{C}_4\text{H}_5\text{O}_6\text{K} = 2\text{CO}_2 + 2\text{H}_2\text{O} + \text{KNaC}_4\text{H}_4\text{O}_6$

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.