

# PRODUCT SPECIFICATION

DATE OF ISSUE  
01-05-2026

**NATUURLIJK**  
**NATUURLIJK**  
special food ingredients




## BAKING POWDER PURE

PRODUCT  
CODE: 15

02-T061123M020123A061123-01-T010225M070325A270722

### 1. PRODUCT IDENTIFICATION

#### 1.1 Supplier product information

<b>Product name</b>	Baking powder pure		
<b>Product code</b>	15		
<b>Product number</b>	<b>Content</b>	<b>EAN</b>	<b>Packaging</b>
1503	100g	8718309830076	Plastic jar and screw lock cap with warranty seal. Jar =  Cap = 
1514	250g	8718309830083	
1509	1kg	8718309830090	
1539	12,5kg	8718309830229	Blauwe zak =  in doos

#### 1.2 Scientific product information

##### Combined ingredient

Main use	Leavening agent	
<b>Ingredients</b>	<b>Baking soda (53%)</b>	<b>Tartaric acid (47%)</b>
Chemical name	Sodium bicarbonate	L(+) Tartaric acid
Chemical formula	NaHCO <sub>3</sub>	C <sub>4</sub> H <sub>6</sub> O <sub>6</sub>

#### 1.3 Legislative product information

CAS number	-	HS code (customs)	2102 30 00
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	
Moisture content	%	<0,5	

# PRODUCT SPECIFICATION

DATE OF ISSUE  
01-05-2026

**NATUURLIJK**  
**NATUURLIJK**  
special food ingredients

## BAKING POWDER PURE

PRODUCT  
CODE: 15

Particle size	µm	250 - 400 about 75%	
---------------	----	------------------------	--

### 2.2 Microbiological data

Total plate count	Cfu/g	Due to the high dry matter content, this is not relevant.	
Moulds	Cfu/g		
Yeasts	Cfu/g		
E Coli	Cfu/g		
Salmonella	cfu/25g		

### 2.3 Chemical analyses

Ammonium salts		no odor	
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 <sub>4</sub> )	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	absent	
Carbohydrate:	g/100g	Absent	
Of which Sugars	g/100g		
Polyols	g/100g		
Starches	g/100g		
Others	g/100g		
Fat:	g/100g	Absent	
Of which Saturated	g/100g		
Mono-unsaturated	g/100g		

# PRODUCT SPECIFICATION

DATE OF ISSUE  
01-05-2026

**NATUURLIJK**  
**NATUURLIJK**  
special food ingredients

## BAKING POWDER PURE

PRODUCT  
CODE: 15

Poly-unsaturated	g/100g		
Transfatty acids	g/100g		
Cholesterol	mg/100g		
Water	g/100g	≤ 0,5	
Organic acid	g/100g		
Dietary fiber	g/100g		

### 2.4.2 Minerals

Sodium (Na)	mg/100g	≈14349	calculated
Calcium (Ca)	mg/100g	<100	
Iron (Fe)	mg/100g	<5	
Potassium (K)	mg/100g	absent	

## 3. FOOD INTOLERANCE

### 3.1 Allergens

Yes = ✓ / No = ✗	Contains	Cross-Contamination (Risk)
Eggs and products thereof	✗	✗
Cereals containing gluten and products thereof	✗	✗
Lupin and products thereof	✗	✗
Milk and products thereof (including Lactose)	✗	✗
Sesame seeds and products thereof	✗	✗
Nuts and products thereof (almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachios, macadamia nuts)	✗	✗
Sulphur dioxide and sulphites (>10mg/kg or >10mg/l)	✗	✗
Celery and products thereof	✗	✗
Peanuts and products thereof	✗	✗
Mustard and products thereof	✗	✗
Fish and products thereof	✗	✗
Molluscs and products thereof	✗	✗
Soy and products thereof	✗	✗
Crustacea and products thereof	✗	✗

# PRODUCT SPECIFICATION

DATE OF ISSUE  
01-05-2026



## BAKING POWDER PURE

PRODUCT  
CODE: 15

### 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:

<b>Classification of the substance</b> (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.

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



# PRODUCT SPECIFICATION

DATE OF ISSUE  
01-05-2026



## BAKING POWDER PURE

PRODUCT  
CODE: 15

### 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	Leivinjauhe
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.