

“GLUTEN FREE” BAKING POWDER

BAKING POWDER SANS GLUTEN

GENERAL CHARACTERISTICS	
Physical aspects	White to cream powder
Organoleptic aspects	Odourless
Origin	The components of the product are of agricultural origin, or obtained through a synthetic process
Chemical status	Disodium diphosphate (E450i), Sodium hydrogen carbonate (E500ii), maltodextrine Max. 25% de P ₂ O ₅ .

DESCRIPTION	
Function / Properties	<p>Causes the raise of dough by producing carbon dioxide under the combined action of heat and humidity. No alkaline residue is left because the acid agent fully neutralizes the alkaline agent and therefore avoids saponification.</p> <ul style="list-style-type: none"> ➤ Maximum and regular yield ➤ Doesn't colour the dough ➤ Gives the cake a good taste and makes it more digestible ➤ Strong and economical.

INSTRUCTIONS OF USE	
APPLICATIONS	RECOMMENDED DOSAGE
Shortbread cookies – butter biscuits	15 g/kg
Choux pastry	20 g/kg
Cakes, madeleines	25 g/kg



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REGULATORY LIMITS	
CATEGORIES OF FOODSTUFFS	MAXIMUM QUANTITY
03 Edible ices	<p>1 000 mg/kg of E 338 – E452 (Phosphoric acid – Phosphates – diphosphates, triphosphates and polyphosphates) expressed in P₂O₅.</p> <p>Is 4 000 mg of Gluten free Baking Powder per kg of finished product</p>
04 Fruit and vegetables	
04.2.4.1 Fruit and vegetable preparations excluding compote	
- Only fruit preparations	<p>800 mg/kg of E 338 – E452 (Phosphoric acid – Phosphates – diphosphates, triphosphates and polyphosphates) expressed in P₂O₅.</p> <p>Is 3 200 mg of Gluten free Baking Powder per kg of finished product</p>
- Only seaweed based fish roe analogues	<p>1 000 mg/kg of E 338 – E452 (Phosphoric acid – Phosphates – diphosphates, triphosphates and polyphosphates) expressed in P₂O₅.</p> <p>Is 4 000 mg of Gluten free Baking Powder per kg of finished product</p>
- Only glazings for vegetable products	<p>4 000 mg/kg of E 338 – E452 (Phosphoric acid – Phosphates – diphosphates, triphosphates and polyphosphates) expressed in P₂O₅.</p> <p>Is 16 000 mg of Gluten free Baking Powder per kg of finished product</p>
04.2.5.4 Nuts butter and nut spreads	
- only spreadable fats excluding butter	<p>5 000 mg/kg of E 338 – E452 (Phosphoric acid – Phosphates – diphosphates, triphosphates and polyphosphates) expressed in P₂O₅.</p> <p>Is 20 000 mg of Gluten free Baking Powder per kg of finished product</p>
04.2.6 Processed potato products - including pre-fried frozen en deep-frozen potatoes	<p>5 000 mg/kg of E 338 – E452 (Phosphoric acid – Phosphates – diphosphates, triphosphates and polyphosphates) expressed in P₂O₅.</p> <p>Is 20 000 mg of Gluten free Baking Powder per kg of finished product</p>



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Réf : QUAL.FT.086
Version 3
MàJ: 25/03/2021
Page 2 sur 6

05 Confectionery		
	05.2 Other confectionery including breath refreshing microsweets	
	- only sugar confectionery, except candied fruit	<p>5 000 mg/kg of E 338 – E452 (Phosphoric acid – Phosphates – diphosphates, triphosphates and polyphosphates) expressed in P_2O_5.</p> <p>Is 20 000 mg of Gluten free Baking Powder per kg of finished product</p>
	- only candied fruit	<p>800 mg/kg of E 338 – E452 (Phosphoric acid – Phosphates – diphosphates, triphosphates and polyphosphates) expressed in P_2O_5.</p> <p>Is 3 200 mg of Gluten free Baking Powder per kg of finished product</p>
	05.3 Chewing-Gum	Quantum Satis (Group I and E 338 – E452 (Phosphoric acid – Phosphates – diphosphates, triphosphates and polyphosphates) expressed in P_2O_5 .)
	05.4 Decorations, coatings and fillings, except fruit-based fillings covered by category 4.2.4	<p>5 000 mg/kg of E 338 – E452 (Phosphoric acid – Phosphates – diphosphates, triphosphates and polyphosphates) expressed in P_2O_5.</p> <p>Is 20 000 mg of Gluten free Baking Powder per kg of finished product</p>
	- only toppings (syrups for pancakes, flavoured syrups for milk shakes and ice cream; similar products)	<p>3 000 mg/kg of E 338 – E452 (Phosphoric acid – Phosphates – diphosphates, triphosphates and polyphosphates) expressed in P_2O_5.</p> <p>Is 12 000 mg of Gluten free Baking Powder per kg of finished product</p>
07 Bakery wares		
	07.1 Bread and rolls except products in 7.1.1 Bread prepared solely with the following ingredients: wheat flour, water, yeast or leaven, salt and 7.1.2 Pain courant français; Friss búzakenyér, fehér és félbarna kenyerek	
	- only soda bread	<p>20 000 mg/kg of E 338 – E452 (Phosphoric acid – Phosphates – diphosphates, triphosphates and polyphosphates) expressed in P_2O_5.</p> <p>Is 80 000 mg of Gluten free Baking Powder per kg of finished product</p>

	- only refrigerated, prepacked yeast based doughs used as basis for pizzas, quiches, tarts and similar products	12 000 mg/kg of E 450 expressed in P ₂ O ₅ Is 48 000 mg of Gluten free Baking Powder per kg of finished product
	7.2 Fine bakery wares	20 000 mg/kg of E 338 – E452 (Phosphoric acid – Phosphates – diphosphates, triphosphates and polyphosphates) expressed in P ₂ O ₅ . Is 80 000 mg of Gluten free Baking Powder per kg of finished product
	16 Desserts excluding products covered in categories 1 Dairy products and analogues, 3 Edible ices and 4 Fruit and vegetables	3 000 mg/kg of E 338 – E452 (Phosphoric acid – Phosphates – diphosphates, triphosphates and polyphosphates) expressed in P ₂ O ₅ . Is 12 000 mg of Gluten free Baking Powder per kg of finished product
	- only dry powdered dessert mixes	7 000 mg/kg of E 338 – E452 (Phosphoric acid – Phosphates – diphosphates, triphosphates and polyphosphates) expressed in P ₂ O ₅ . Is 28 000 mg of Gluten free Baking Powder per kg of finished product
Non exhaustive list – For others applications, it is your responsibility to check that it complies with regulation (EC) N° 1333/2008 on food additives of 16th December 2008 and amended versions.		

SPECIFICATIONS

Physico-chemical specifications

pH	7 – 7.5
Moisture	Max. 6%

Microbiological specifications

Total plate count	Max. 1000 CFU/g
Yeasts	Max. 100 CFU/g
Moulds	Max. 100 CFU/g
E. Coli	Max. 10 CFU/g
Salmonella	Absence in 25 grams

* In accordance with the requirements regarding purity criteria of the regulation (EU) No 231/2012 of March, 9th, 2012 and its modified versions.



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Version 3
Màj: 25/03/2021
Page 4 sur 6

NUTRITIONAL INFORMATION FOR 100 G	
Energetic Value	114 kcal / 484 kJ
Lipids	0 g
- Saturated Fatty Acid	0 g
Carbohydrates	28.5 g
- Sugars	1.2 g
Protein	0 g
Dietary fibres	0 g
Salt	39.4 g

ALLERGENS		
	Presence	Cross contamination
Peanuts and products thereof		
Celery and products thereof		
Cereals, gluten and products thereof		
Crustaceans and products thereof		
Tree nuts and products thereof		
Sesames seeds and products thereof		
Molluscs and products thereof		
Mustard and products thereof		
Milk and milk products		
Lupin and products thereof		
Eggs and products thereof		
Fish and products thereof		
Soya and products thereof		
Sulphur dioxide and sulphites > 10 ppm		
Coconuts and products thereof		

REGULATORY DATA

GMO	Referring to regulation EC N° 1829/2003 and N° 1830/2003, the product hasn't been produced from genetically modified organisms nor contains genetically modified substances.
Ionization	The product hasn't been treated by ionization, and it is not made with raw materials treated by ionization.
Nanomaterials	The product is not made with nanotechnologies and does not contain nanomaterial referring to regulation EC n°1169/2011.
Pesticides	The product is in accordance with regulation (CE) N°396/2005.
Heavy metals	Raw materials are in accordance with regulation (CE) N°1881/2006 and N°231/2012.

DIET

	Suitable for	Certified
Halal	X	
Kasher	X	
Vegetalian	X	
Vegetarian	X	

PACKAGING /STORAGE

Packaging	1 kg net plastic tin – Box of 12 tins (12 kg) - Pallet of 30 boxes (360kg) 25 kg paper bag – pallet of 20 bags (500 kg)
Storage conditions	Store in a cool and dry place, in its original packaging until use.
Shelf life	2 years in its original and unopened packaging

ARTICLE CODE

1 Kg ⇒ 10169

25 Kg ⇒ 10168

We reserve the right to modify this data according to the evolution of our products.

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Page 6 sur 6