

BAKING POWDER

GENERAL CHARACTERISTICS	
Physical aspects	White to cream powder
Organoleptic aspects	Odorless
Origin	The components of the product are of agricultural origin, or are obtained by a synthetic process in which the raw material is obtained from mining.
Composition	Disodium diphosphate (E450i), Sodium hydrogen carbonate (E500ii), Wheat flour.

DESCRIPTION	
Functions / Properties	<p>Cause the raise of dough in turning itself into Carbon Dioxide due to the combination of the heat and humidity. There is no trace of Alkaline residue because the acid agent fully neutralizes the basic agent and avoids by this way 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 digestive, ➤ Strong and economical.

INSTRUCTIONS OF USE	
APPLICATIONS	RECOMMENDED DOSAGE
Short cakes – butter biscuits	15 g/Kg flour
Cream buns	20 g/Kg flour
Cakes, cookies, madeleines	25 g/Kg flour



REGULATORY LIMITS	
CATEGORIES OF FOODSTUFFS	MAXIMUM QUANTITY
03 Edible ices	1 000 mg/kg of E 338 – E452 (Phosphoric acid – Phosphates – diphosphates, triphosphates and polyphosphates) expressed in P ₂ O ₅ . Is 4 000 mg of Baking Powder per kg of finished product
04 Fruit and vegetables	
04.2.4.1 Fruit and vegetable preparations excluding compote	
- Only fruit preparations	800 mg/kg of E 338 – E452 (Phosphoric acid – Phosphates – diphosphates, triphosphates and polyphosphates) expressed in P ₂ O ₅ . Is 3 200 mg of Baking Powder per kg of finished product
- Only seaweed based fish roe analogues	1 000 mg/kg of E 338 – E452 (Phosphoric acid – Phosphates – diphosphates, triphosphates and polyphosphates) expressed in P ₂ O ₅ . Is 4 000 mg of Baking Powder per kg of finished product
- Only glazings for vegetable products	4 000 mg/kg of E 338 – E452 (Phosphoric acid – Phosphates – diphosphates, triphosphates and polyphosphates) expressed in P ₂ O ₅ . Is 16 000 mg of Baking Powder per kg of finished product
04.2.5.4 Nuts butter and nut spreads	
- only spreadable fats excluding butter	5 000 mg/kg of E 338 – E452 (Phosphoric acid – Phosphates – diphosphates, triphosphates and polyphosphates) expressed in P ₂ O ₅ . Is 20 000 mg of Baking Powder per kg of finished product
04.2.6 Processed potato products - including pre-fried frozen en deep-frozen potatoes	5 000 mg/kg of E 338 – E452 (Phosphoric acid – Phosphates – diphosphates, triphosphates and polyphosphates) expressed in P ₂ O ₅ . Is 20 000 mg of Baking Powder per kg of finished product

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 P₂O₅.</p> <p>Is 20 000 mg of 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 P₂O₅.</p> <p>Is 3 200 mg of 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 ₂ O 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 P₂O₅.</p> <p>Is 20 000 mg of Baking Powder per kg of finished product</p>
	- only toppings (syrops for pancakes, flavoured syrops 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 P₂O₅.</p> <p>Is 12 000 mg of 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 P₂O₅.</p>

		Is 80 000 mg of Baking Powder per kg of finished product
	- 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 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 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 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 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

Physical-chemical specifications

pH	7 to 7.5
Moisture	Max. 5%

Microbial specifications

Total count	Max. 1000 cfu/g
Yeast	Max. 100 cfu/g
Mould	Max. 100 cfu/g
E. Coli	Max. 10 cfu/g
Salmonella	Absence in 25 g



The information contained in this publication is believed to be true and accurate to the best of our knowledge. It is the responsibility of the user to check before use that the products are suitable for the intended purposes. The users are also obliged to ensure that all legal requirements for the use of the products are being complied with; this also includes the legality of the use of the product itself. This version of the specification replaces all previous versions, and is valid without signature..

NUTRITIONAL INFORMATION FOR 100G

Energetic Value	114 Kcal / 485 KJ
Lipids	0.4 g
- Saturated Fatty Acid	0.06 g
Carbohydrates	24.27 g
- Sugar	0.24 g
Proteins	2.82 g
Fibers	1.32 g
Sodium	16.6 g

ALLERGENS

	Presence	Cross contamination
Peanuts and products thereof		
Celery and products thereof		
Cereals, gluten and products thereof	X	
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		



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REGULATORY DATA

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

DIET

	Suitable	Certified
Halal	X	
Kasher	X	
Vegan	X	
Vegetarian	X	

PACKAGING/STORAGE

Packaging	1 Kg plastic tin - Box of 12 x 1 kg - Pallet of 30 boxes (360kg) Bag of 25 Kg- Pallet of 20 bags (500 kg) or 40 bags (1000 kg)
Storage conditions	Keep away from moisture and heat in a closed packaging
Shelf life	2 years in above described conditions

ARTICLE CODE

1 Kg ⇒ 210B

25 Kg ⇒ 212F

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

Société Louis François S.A.S

17 rue des Vieilles Vignes – Z.A Pariest – BP 86 – Croissy Beaubourg – 77314 Marne La Vallée Cedex 2 – France
Tél : 01 64 62 74 20 | Fax : 01 64 62 74 36 | clients@louisfrancois.com



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