

SAS-TYPE

DOUBLE ACTING

Baking Powder

DESCRIPTION	A double acting chemical leavening product that is designed to release carbon dioxide gas in two stages. Product is a fine white powder in appearance.
INGREDIENTS	This double acting formula contains cornstarch, sodium bicarbonate, anhydrous sodium aluminum sulfate and monocalcium phosphate.
GAS RELEASE	All carbon dioxide present is available for leavening and typically is more than 14.5% of the baking powder. For analysis methods, see Official Method 923.02, Carbon Dioxide (Total) in Baking Powders of the Official Methods of Analysis of the Association of Official Analytical Chemists, 18 th Edition, Revision 2, 2003.
LEAVENING ACTION	Leavening CO ₂ is released by the reaction of sodium aluminum sulfate, monocalcium phosphate and sodium bicarbonate in the presence of moisture. About 30% is released at batter temperature and the rest is released in the oven.
CHEMICAL PROPERTIES	Baking Powder generally has a near neutral pH. There are no preservatives or sulfur dioxides present in this product.
MICROBIAL	Water activity of this product is less than the amount required to sustain microbial proliferation.
MOISTURE	The free moisture content is typically less than 3.0%.
LABELING	May be listed as “Baking Powder” or “Leavening” followed by the ingredients (cornstarch, sodium bicarbonate, sodium aluminum sulfate, monocalcium phosphate).
STORAGE	Store in a cool dry place, and keep container tightly closed. Keep product away from heat and moisture. Shelf-life 24 months with proper storage.
BEST USES	Biscuits, cakes, muffins, pancakes, tortillas and other ready-to-use mixes.