



Rumford Baking Powder is aluminum-free and uses non-genetically modified cornstarch.

Rumford Baking Powder gets its popularity and status as a healthier brand from the main component monocalcium phosphate and the lack of sodium aluminum sulfate. Known for its dependable results, Rumford's double acting formula provides a 60% release of leavening gas in the mixing stage with the rest of the leavening action released during baking.

Rumford is the leading orthophosphate baking powder in the United States today, because it is formulated to give consistent, high quality leavening to bake goods not only in home ovens, but also in bakeries, restaurants and institutions.

Packaging Benefits

- Airtight plastic overcap provides excellent protection from moisture, ensuring superior shelf stability.
- The can features a safety seal which folds back as a leveling edge for measuring spoons.
- Orthodox Union Kosher Supervision.

- Aluminum-free
- Uses non-genetically modified cornstarch
- Premium quality leavener
- Gluten free
- No trans fat
- Produced in a peanut-free facility
- Low 12 pack case equals reduced inventory/faster turns



Clabber Girl Corporation
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812-232-9446 • Fax: 812-232-2397
www.rumfordworld.com

Rumford Baking Powder

UPC Product Case Code	UPC Can Symbol	Size	Case Pack	Ship Weight Lbs./Case	Case Dimension Case Cube	40 x 48 Pallet		
						Qty.	Ti	Hi
4161700220	4161700220	4 oz.	24	9.0	11.25 x 8.38 x 4.50 .2454	180	18	10
4161700225	4161700225	10 oz.	12	9.5	11.25 x 8.38 x 4.50 .2454	180	18	10

Ingredients:

Rumford contains food grade monocalcium phosphate, sodium bicarbonate (baking soda), and cornstarch (made from certified nongenetically modified corn).

Mineral Content:

Calcium content typically is 6.7%. Sodium content typically is 8.8%.

Moisture:

The free moisture content is typically less than 3.0%.

Leavening Action:

Leavening CO₂ is released by the reaction of the monocalcium phosphate in the presence of moisture.

Gas Release:

All the CO₂ present is available for leavening and typically is more than 15.0% of the baking powder. For analysis methods, see Methods 923.02 of the Official Methods of Analysis of the Association of Official Analytical Chemists, 16th Edition, 5th Revision, 1999.

Storage:

Store in a cool, dry place and keep the container tightly closed. Heat and moisture are harmful and should be avoided.

Nutrition Facts	Amount Per Serving	%DV*
Serving Size 1/8 tsp. (.7g)		
Calories 0		
	Total Fat 0g	0%
	Sodium 55mg	3%
	Total Carbohydrate <1g	0%
	Protein 0g	0%
	Calcium 4%	
<small>Not a significant source of cholesterol, dietary fiber, sugars, Vitamin A, Vitamin C, calcium, and iron.</small>		
<small>*Percent Daily Values are based on a 2,000-calorie diet.</small>		



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