

**MCP-TYPE NON-GMO**

# **DOUBLE ACTING** *Baking Powder*



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| <b>DESCRIPTION</b>          | <i>A double acting chemical leavening product that is designed to release carbon dioxide gas predominately in the bench stage.</i>   |
| <b>INGREDIENT STATEMENT</b> | <i>This formula contains cornstarch (made from non-genetically modified corn), sodium bicarbonate, and monocalcium phosphate.</i>  |
| <b>GAS RELEASE</b>          | <i>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, 18th Edition, Revision 2, 2003.</i> |
| <b>LEAVENING ACTION</b>     | <i>Leavening CO<sub>2</sub> is released by the reaction of monocalcium phosphate and sodium bicarbonate in the presence of moisture. About 66% is released at batter temperature and the rest is released in the oven.</i>   |
| <b>MOISTURE</b>             | <i>The free moisture content is typically less than 3.0%.</i>  |
| <b>LABELING</b>             | <i>May be listed as "Baking Powder" or "Leavening" followed by the ingredients (cornstarch, sodium bicarbonate, monocalcium phosphate).</i>  |
| <b>PACKAGING/ CODE</b>      | <i>50 lb. carton, plastic liner #00246<br/>50 lb. multi-wall poly-lined PBOM bag #02246</i>  |
| <b>STORAGE</b>              | <i>Store in a cool dry place, and keep container tightly closed.<br/>Keep product away from heat and moisture.</i>   |
| <b>BEST USES</b>            | <i>Biscuits, cakes, muffins, pancakes.</i>   |



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