

Double Acting Baking Powder



DESCRIPTION

Red Star® Double Acting Baking Powder is a superior aluminum-free leavener especially applicable where the product requires rapid batter aeration and increased batter viscosity.

ADVANTAGES

Perfect for all quick breads, muffins, biscuits, scones, cookies, pancakes, waffles and cake donuts.

RECOMMENDED USAGE

Red Star® Double Acting Baking Powder should be used shortly after mixing due in part to the leavening action occurring on the bench. It is not recommended for use in refrigerated formulations or recipes. Use in batters up to 6% by weight of flour (4¾ oz./5 lbs. flour) depending on formula used. Best used at a level of 5% by weight of flour (4 oz./5 lbs. flour) for cakes to produce optimum results. Better for quick rise breads but not recommended for retarded batters.

APPROVALS

Red Star® Double Acting Baking Powder is certified Kosher Parve.

PACKAGING

Red Star® Double Acting Baking Powder is available in a variety of package sizes to fit your baking needs:

- 1 - 50 lb. bag Code 17500
- 6 - 5 lb. canisters Code 17620
- 4 - 5 lb. plastic containers Code 15000

STORAGE

May be stored up to 12 months when kept in a cool (<75° F.), dry location.

TECHNICAL SUPPORT

Lesaffre gives you the broadest line of products in the baking industry and backs it with an experienced technical staff. Our bakers hotline is available for your questions: (414) 615-4094.

For additional information, to request samples or to place an order, contact:

Lesaffre Yeast Corporation
7475 West Main Street
Milwaukee, WI 53214

Phone (877) 677-7000

Fax (414) 615-4003

VISIT OUR NEW WEBSITE

www.lesaffreyeastcorp.com

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