

Single Acting Baking Powder



DESCRIPTION

Red Star® Single Acting Baking Powder is a chemical leavening agent formulated to produce maximum leavening action in the oven and only limited gas release during mixing and on the bench.

ADVANTAGES

1. Specially suited for applications where refrigeration is desired.
2. Particularly appropriate where large batches of batter are mixed for bake-off over an extended period.

RECOMMENDED USAGE

Red Star® Single Acting Baking Powder may be used in chemically leavened batters where minimal leavening action is desired or required prior to placing in the oven. Use in batters up to 6% by weight of flour (4¾ oz./5 lbs. flour) depending on the formula used.

APPROVALS

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

PACKAGING

Red Star® Active Dry Yeast is available in:

- 50 lb. bag Code 17000
- 6 - 5 lb. cans Code 17110

STORAGE

Unopened container 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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